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**ENTRÉES**

**MAC & CHEESE**

Orzo pasta | 3 Cheese bechamel | Raisin & caper purée | Parmesan crisp (V)

Paired with **SWEET MISO OLD FASHIONED**

Knob Creek Rye | Spiced Miso Syrup | Aromatised Wines | Roasted Sweet Potato

**KING PRAWNS**

King prawns | Bisque | Raw mango salsa | Crispy fish scales

Paired with **SALTED CARAMEL MARTINI**

Grey Goose | Floc de Gascogne | Cultured Beurre Noisette | Dark Caramel  
Toasted Coconut | Salt

**AVOCADO**

Toasted ciabatta | Labneh | Avocado | Pickled red onion | Raw mango salsa (V)

Paired with **SUMMER TRUFFLE NEGRONI**

Roku Gin | Atelier Sweet Vermouth | Campari | Seasonal Black Truffle

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**MAINS**

**BAVETTE**

Bavette steak | Confit shallot | Red wine sauce | Coal purée

Paired with **MUSHROOM PUNCH**

Eminente 3yo | Clos Martin | Pinot Noir Redux | Maple | Seasonal Mushrooms  
Szechuan Pepper Tincture

**BRASSICAS**

Chargrilled cabbage | Tenderstem broccoli | Kale dill yoghurt | Hazelnut pesto (VG)

Paired with **PBJ**

Brugal 1888 | Santa Teresa | Lillet Rose Strawberry & Banana Peel Liqueur  
Peanut | Milk

**LAMB CHOPS**

Barbecued lamb chops | Crushed peas | Mint gel | Lamb jus

Paired with **TURBO CARROT SPRITZ**

Barcardi Carta Blanca | Trois Rivières Cuvee | Toasted sesame | Dill  
Homemade Carrot Wine

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**SIDES**

Choose one side dish  
with your main course

**TRUFFLE AND PARMESAN POTATO**

Deep fried crushed potatoes | Parmesan and truffle

**CAMARGUE RICE**

Steamed red Camargue rice, spinach and courgette

**MIXED SALAD**

Seasonal mixed salad | French mustard dressing

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**DESSERT**

**PAVLOVA**

Meringue | Lime curd | Exotic fruits | Dehydrated strawberries

**COCONUT SORBET**

Two scoops of coconut sorbet

Both paired with **YOUNG CUBAN**

Moët & Chandon Brut | Bacardi Carta Blanca | Pineapple & Pandan Spirit  
Peppermint | Angostura