

Skal Dinner

Tuesday, 12 December 2017
04 Courses Set Dinner
@Grand Ballroom 18.30 – 22.00 hrs.

Mise en bouche

Morel and Foie Gras crème Brule

Starter

Fine de Claire oyster and Octopus on Seafood Dashi Jelly
Sweet purple potatoes spaghetti and Poutargue Espuma

Soup

Zucchini Cream volute, White egg Marshmallow with fresh thyme
Deep fried zucchini skin

Main Course

Snow fish Fillet

Poached Slow Cook Snow fish in Virgin olive oil
Roasted garlic Sundried Tomatoes compote, parsnip puree
Vegetables Chips and Lobster reduction

OR

Australian beef Tenderloin

Pan-fried beef Australian Tenderloin
Mushrooms bread Pudding, ginger carrot puree
Mulled Red wine demi-glace sauce

Dessert

Chocolate temptation