

## Set menu proposals

### Starters

#### Meat:

Isaan style duck salad with cauliflower tabbouleh, Thai spiced duck prosciutto with tangerin-lychee salsa  
Duck foie gras crème brûlée with tropical fruit jellies and cashew nut-apricot biscotti  
Air dried beef carpaccio with goat's cheese and grilled asparagus, aged balsamico and truffle cream  
Salad of Iberico ham with buffalo Mozzarella, sous vide honeydew melon, aged balsamico and basil oil

#### Seafood:

Green mango salad with king prawn, pomelo and lemon grass-turmeric aioli  
Blue swimmer crab cake with papaya salad and mango-chili and lime sauce  
Thai rice noodles with seafood green curry coconut sauce and herb salad  
Thai herb "gravad lax" with pickled beet root salad and cilantro sour cream and spiced oil

#### Vegetarian:

Sous vide watermelon with feta mousse, cucumber - shallot pickles and kalamata olives emulsion, mint oil  
Roasted beet root and bell pepper salad with creamy goat's cheese and toasted cashew nut pesto  
Thinly sliced vegetable carpaccio with black olive tapenade and basil oil, Thai herb salad  
Tomato and Mozzarella terrine with baby mesclun, aged Balsamico and green olive cream



### Entrees

#### Meat:

Crispy seared chicken breast with Massaman curry, fondant potatoes, carrot and ginger puree and shallot balsamico jam  
Roasted pork tenderloin with Penang coconut curry, purple mash potatoes and string beans  
Pan fried duck breast with red curry sauce, green pea mousseline and eggplant- cherry tomato confit  
Slow cooked lamb shank with rosemary and olives, creamy polenta and roasted bell peppers

#### Seafood:

Pan seared snow fish in tamarind sauce, toasted coconut mash potatoes and crispy greens  
Sous vide salmon with cannellini beans, olive oil poached cherry tomatoes, Parmesan cream and pork crackling  
Grilled white snapper on roasted Mediterranean vegetables and king oyster mushrooms with basil sauce  
Butter poached lobster on lime-lemon grass risotto, red curry coconut sauce and sauté of straw mushrooms and edamame

#### Vegetarian:

Eggplant wrapped five nut roast with sweet potato mash and massaman sauce  
Home made potato and pumpkin gnocchi with semi dried cherry tomatoes and arugula  
Wild mushroom risotto with green peas, goat's cheese and herb salad  
Ricotta and spinach ravioli with sage butter sauce and oven roasted tomatoes



### Desserts

Chocolate lava cake with Bourbon vanilla sauce, raspberry coulis and mint puree  
Coconut-lime panna cotta with rum marinated pineapples, mango and passion fruit coulis  
Tropical fruit with coconut ice cream, mascarpone-lime brulee and passion fruit coulis  
Unbaked mango and passion fruit cheese cake with fresh mangoes

