

Menu Summer



Middle Eastern

Beef and Pine nut Koftas with Tahini sauce, Flatbreads, Harissa & Fenugreek sauces
Moroccan Spiced Salmon salad with Hommus, Parsley, Mint and Pomegranate Salad
Slow Roasted Lamb Shoulder with Tomatoes and Labneh, Cous cous with Dates and Almonds
Persian Love Cake with Rose petals and Rosewater cream

Italian

White bean puree, Pork belly Agrodolce, Gremolata
Slow cooked Shoulder of Lamb with Potatoes, Salsa Verde
Roasted crispy skin Salmon with Crispy Prosciutto; Sautéed Kale, Roast Tomatoes & Aioli
Fresh berry Tira mi su

Spanish Menu

Salad of Grilled Figs with Jamon, Orange & Fennel Seed dressing
Pot Roasted Chicken with Green Olives, Tomato and Chorizo
Crisp Rolled Pork stuffed with Morcilla, Spinach and Walnuts
Chocolate Parfait with Oranges in Pedro Ximenez syrup, Almond Praline

French Menu

Twice cooked Leek and Goats Cheese Soufflé
Grilled Confit of Duck Leg with Walnut and Orange Salad
Slow Cooked Salmon with Ratatouille, Aioli, Potato Gratin
Almond Frangipane Tart with Seasonal fruit and Creme Anglaise

Asian Menu

Smoked Trout salad with fresh lime leaf, carrot, crispy shallots, chilli jam and coconut dressing.
Twice cooked sweet soy beef ribs with citrus salad
Red curry of duck with fresh lychees, Green papaya salad & jasmine rice
Coconut and pandanus sorbet, fresh mango, sesame tuiles