



4 COURSE SET DINNER
| \$78++ PER PAX |
ADD \$38++ FOR WINE PAIRING

FIRST COURSE

MARINATED SALMON WITH GARDEN HERBS

Orange Confit | Salmon Roe | Melba Toast

SECOND COURSE

CREAMY WILD FOREST MUSHROOM VELOUTÉ

Foie Gras Morceaux

THIRD COURSE

CHOICE OF

MUSTARD CRUSTED BABY CHICKEN

Shoestring Fries | Roasted Parsley Tomatoes | Mirepoix Jus

or

ROASTED PACIFIC SEA BASS WITH
PROSCIUTTO HAM

Lentils with Garden Herbs | Madras Curry Oil

or

ROASTED ANGUS BEEF TENDERLOIN WITH RED
BELL PEPPER MAITRE'D BUTTER

Roasted Parsley Tomato | Shoestring Fries

supplement +\$15

FOURTH COURSE

TRADITIONAL FLOATING ISLAND

New Caledonia Vanilla Sauce

