

Starters

Celeriac & Coconut Velouté, Chilli Oil, Kaffir Lime Cream

Satay Glazed Pork Belly Skewer, Apple & Celery Slaw, Beet & Hoi Sin

Beef Shortrib Arancini, Wasabi Aioli, Spring Onion & Sesame Salad

Whipped Red Pepper Hummus, Spiced Squash Wanton, Nut Gremolata

Prawn Cocktail, Cucumber & Mango Salsa, Sriracha Marie Rose

Mains

Pan Fried **Seabass**, Chorizo and Edamame, Chilli & Ginger Butter

Char Siu Chicken Breast, Creamed Shiitake, Tamarind & Caramelized Onion Jus

Miso Roast Cauliflower, Avocado & Lentil Salsa, Spiced Chimichurri, Za'atar

Thai Herb Cod, Saffron & Chilli Broth, Clams & Leeks

Braised Beef Featherblade, Wild Mushroom & Black Bacon, Wasabi Cream*

Ribeye Steak Option Available Upon Request When Booking Only

Served with a Chef's Selection of Seasonal Sides

Desserts

Cinnamon & Apple Crumble, Salted Caramel Sauce, Chantilly Cream

Vanilla **Brulée** Tartlet, Winter Berry Compote, Honeycomb Gelato

Valrhona Chocolate Mousse, Yuzu & Orange, White Chocolate Crumb, Mixed Berries

Menu Selection

Groups of $10 - 30 \sim 5$ starters, 5 mains and 3 desserts

Groups of $30 - 49 \sim 4$ starters, 4 mains and 3 desserts

Groups of $50+\sim 2$ starters, 2 mains and 2 desserts

3 Courses €60