

Signature Saturdays

Amuse-Bouche

Toasted bruschetta topped with Baba ghanoush, blistered tomatoes, olive oil & micro herbs

Duck Liver Pâté

Smooth duck liver pâté, cranberry jelly, pickled pineapple, brandy-burnt butter & melba toast

Prawn "Bisque"

House-made squid ink noodles served in a seafood bisque with panko-crumbed prawns, charred red peppers & Champagne Beurre Blanc

Palate Cleanser

Pineapple, mint & lime sorbet

Duo of Duck

Crispy duck breast accompanied by a confit duck phyllo parcel, creamy polenta cake, hazelnut nibs, baby carrots, sugar snap peas & plum sauce

Braised Brisket

Four-hour braised brisket, fondant potato, pearl onions, savoy cabbage, cauliflower purée, long-stemmed broccoli & red wine jus

Dessert

Chocolate tart trio with a hazelnut meringue, brandy snap & berry salad

