

Mothers Day Menu

Nibbles

Salmon	4.95
Smoked Salmon Mousse Citrus Aioli Caviar Lemon Balm	
Spiced Olives	3.95
Chili Lime and Coriander Marinated Puglia Olives	
Aubergine Chip	3.95
Aubergine Barigoule Parmesan Custard White Truffle	
Artisanal Bread	4.95
Artisanal Bread board Olive oil Balsamic Farm Butter	



Starters

Chicken Liver Parfait	9.5
Confit Chicken Flakes Crepe Stone Fruit textures Hazelnut paste Petit Salad	
Yellowfin Tuna	12.95
Smashed Avocado Kimchi Salad Wasabi Mayo Sweet Soy Sesame Cilantro	
Spiced Chicken Arancini	8.95
Shredded Chicken Fragrant Risotto Tomato Moilee Sauce	
King Prawn	9.95
Garlic Chili Lime Butter Garden Salad Lemon grass oil Crispy noodle	
Calamari	9.25
Sicilian squid Meyer Lemon Citrus Aioli Caper Snow	
Asparagus (V)	7.95
Scorched Cucumber Rolled Goats Cheese Olive Tomato Fondue Balsamic Pearls	

Mains

Roast Striploin Beef or Roast Chicken	22.95 / 21.50
Cauliflower Gratin Duck Fat Crispy Potato Wok tossed Vegetables Butternut Squash Yorkshire Pudding Hearty Jus	
Scallop Risotto	19.5
Seared Scallop Pea Scallop Beurre Blanc Lemongrass oil Crispy Pangrattato Crumb	
Lamb Shank	21.95
Tomato and Potato Puree Honey Glazed Root Vegetables Pickled Apple Apple Rosemary Jus	
Goan Fish Curry	22.95
Mediterranean Sea Bass Fillet Goan curry Sauce Pilaf Rice	
Heirloom Vegetable (Vg)	16.95
Roasted Vegetables Cashew Nut Paste Poached Pear Lemon Herb oil Pumpkin Seed	

Desserts

Rose & Strawberry Panna Cota	8.25
Vanilla Strawberries Variations Toasted Almond Brittle	
Classic Mont Blanc	8.25
Layers of Chocolate Almond Cake Mascarpone Mousse Chestnut Puree Pistachio White Chocolate Rocher	
Fig - Upside Down Tart	8.25
Fresh Fig Fig Preserve Puff Pastry Maple Pecan Nut Chantilly Crème	
Mini Lemon Cake (GF)	8.25
Lemon Curd Cremeux Burnt Meringue Coconut Biscuit Lemon Segments Blueberry	

For any other dietary preferences or childrens options, please ask.