

# PRIVATE DINNER

## STARTER

### Smoked Duck Breast

poached asparagus, spicy tomato chutney, micro greens

*or*

### Chilled Butter Poached King Prawn

granny smith endive salad, ginger carrot smoothie, flying fish caviar

## MAIN COURSE

### Herb Crusted Lamb Rack

butternut puree, baby vegetables, mint jus

*or*

### Seafood Assiette

mixed seafood, fennel puree, lobster butter sauce

## DESSERT

### Chocolate Ganache Layer Cake

coconut crumble, berry cream

*or*

### Mango Variation

cheesecake, compote, mousse & crisp

### 220 per guest

included a glass of house bubbles

private table set-up

bonfire

24 hr advance reservation required

50% applicable cancellation charge

Price in USD, included service charge & GST

Menu & price are subject to change