

Set Dinner

\$ 98 4-course

Starter, Soup, Main Course, Dessert

Complimentary Flute of Prosecco

Starter

Pan Seared Foie Gras, Caramelised Apples,
Red Wine Reduction

Roasted Scallops with Baby Spinach,
Truffle Jus

Soup

Tomato Basil Soup

Forest Mushroom Soup, Freshly Sliced Truffles

Main Course

Roasted Lamb Rack, Mushrooms & Spinach,
La Ratte Potatoes, Red Wine Sauce

Char Grilled Sirloin with Shrimps,
Medley of Vegetables, Potato Puree, Truffle Jus

Roasted Cod, Baked Corn Tomatoes with
Fine Haricot Beans, Potato Confit, Lemon Capers Sauce

4 to Share

Porters Wagyu Tomahawk, Sides of Truffle Potatoes
& Grilled Asparagus, Natural Jus

Dessert

Tiramisu Cake, Vanilla Gelato

Seasonal Fresh Fruits Platter

Set Dinner

\$98 4-course

(VEGETARIAN)

Complimentary Flute of Prosecco

Appetiser

Tomato Caprese, Kalamanta Nibs,
Aged Balsamic Glaze

Soup

Wild Mushroom Soup, Freshly Sliced Truffle

Main

Grilled Portobello with Baby Root Vegetables,
Pumpkin Mashed, Parmesan Chips

Bleu D'Auvergne Tomato Risotto

Dessert

Tiramisu Cake, Vanilla Gelato

Seasonal Fresh Fruit Platter