



French Mediterranean Dinner

€70–90 per person · group size & choices dependent

Starter

CHOOSE 2

Classic French Onion Soup – slow caramelised onions, Gruyère crouton & parsley

Foie Gras on Mushroom Duxelles – pan-seared foie gras, mushroom duxelles & parmesan crust

Caprese Salad – buffalo mozzarella, heirloom tomatoes & basil

Cured & Torched Beetroot Salmon – celeriac remoulade & beetroot gel

Line-Caught Mackerel Escabeche – citrus infused escabeche marinade

Chicken Roulade – basil, Parma ham, dauphinoise potato & white wine sauce

Pistachio Stuffed Fromage Frais – caramelised almond tuile & pickled strawberry

Dessert

CHOOSE 1

Vanilla Crème Brûlée – almond sablé biscuit & blueberry compote

Chocolate Délice – honeycomb & white chocolate ginger mousse

Almond Tart – vanilla anglaise & homemade ice cream

Cheesecake – lemon, raspberry or vanilla

Chocolate Fondant – mascarpone cream & fresh strawberry gel

Main Course

CHOOSE 2

Beef Bourguignon – red wine braised beef, cauliflower mash & broccoli

Rack of Lamb – Mediterranean vegetables & Barolo jus

Roasted Chicken Breast – pancetta chipolata, mustard lemon gravy & roasted potatoes

Braised Lamb Shank – carrot ginger purée, rosemary jus & truffle mash

Baked Salmon – saffron fondant potato & beurre blanc

Pan-Fried Sea Bream – tiger prawns, macadamia dukkah & tomato fondue

Confit Duck Leg – truffle mash, braised red cabbage & plum sauce

Steak au Poivre (Rib-Eye) – celeriac purée, charred leeks & cognac cream sauce

Moroccan Spiced Butternut Squash (Vegetarian) – couscous, chickpeas, lemon & Mediterranean vegetables