

7 Course Dinner

CANAPES

Brandade de Morue en beignet, essence de poivron rouge
Blue Cod brandade beignet, red capsicum essence

*Tartare de boeuf, rémoulade de raifort, jaune
d'oeuf confit et mayonnaise fumée*
Beef tartare with horseradish remoulade,
yolk confit, smoked mayonnaise

Guimauve de tomate et parmesan
Tomato and parmesan marshmallow

- H. Lavin & Fils Champagne Brut NV -

-Swedish Summer Breeze:
Elderflower and Sparkling Apple-

...

ENTRÉE

*Cannelloni de butternut à la feta et aux épinards,
sauce a la sauge aux amandes, et babeurre, tempura de
sauge et purée d'Amaretto*

Butternut cannelloni with feta and spinach,
almond, sage, buttermilk sauce, tempura of sage
and puree of Amaretto

- 2018 Gustave Lorentz Reserve Pinot Gris –

- Pineapple, Coconut Milk and Sage -

...

POISSON

*John Dory et textures d'asperges, galette à l'ail doux
et parmesan, gnocchi d'épinards et croustillant de prosciutto*

John Dory with textures of asparagus,
sweet garlic and parmesan galette, spinach gnocchi
and crisp prosciutto ham

- 2018 Babich Family Estates Headwaters
Organic Chardonnay –

- Seedlip Garden 108 with Six Barrel Soda Celery
Tonic and a splash of Cucumber -

...

PLAT PRINCIPAL

*Noisettes d'agneau de printemps servies avec un Pithivier de
cou braisé, épaule confite en croûte d'herbes, jus parfumé au
thym, purée de petits pois et menthe, pomme de terre braisées*
Noisettes of Spring lamb served with braised neck
Pithivier, herb crusted confit shoulder, thyme scented
jus, sweet pea and mint puree and hot pot potatoes

- 2017 Joseph Drouhin La Foret Bourgogne -

- Spiced Sparkling Grape, Beetroot and Mint -

7 Course Dinner

CANAPES

Brandade de Morue en beignet, essence de poivron rouge
Blue Cod brandade beignet, red capsicum essence

*Tartare de boeuf, rémoulade de raifort, jaune
d'oeuf confit et mayonnaise fumée*
Beef tartare with horseradish remoulade,
yolk confit, smoked mayonnaise

Guimauve de tomate et parmesan
Tomato and parmesan marshmallow

- H. Lavin & Fils Champagne Brut NV -

-Swedish Summer Breeze:
Elderflower and Sparkling Apple-

...

ENTRÉE

*Cannelloni de butternut à la feta et aux épinards,
sauce a la sauge aux amandes, et babeurre, tempura de
sauge et purée d'Amaretto*

Butternut cannelloni with feta and spinach,
almond, sage, buttermilk sauce, tempura of sage
and puree of Amaretto

- 2018 Gustave Lorentz Reserve Pinot Gris –

- Pineapple, Coconut Milk and Sage -

...

POISSON

*John Dory et textures d'asperges, galette à l'ail doux
et parmesan, gnocchi d'épinards et croustillant de prosciutto*

John Dory with textures of asparagus,
sweet garlic and parmesan galette, spinach gnocchi
and crisp prosciutto ham

- 2018 Babich Family Estates Headwaters
Organic Chardonnay –

- Seedlip Garden 108 with Six Barrel Soda Celery
Tonic and a splash of Cucumber -

...

PLAT PRINCIPAL

*Noisettes d'agneau de printemps servies avec un Pithivier de
cou braisé, épaule confite en croûte d'herbes, jus parfumé au
thym, purée de petits pois et menthe, pomme de terre braisées*
Noisettes of Spring lamb served with braised neck
Pithivier, herb crusted confit shoulder, thyme scented
jus, sweet pea and mint puree and hot pot potatoes

- 2017 Joseph Drouhin La Foret Bourgogne -

- Spiced Sparkling Grape, Beetroot and Mint -

7 Course Dinner

FROMAGE

Tête de moine

Pinot jelly ribbon, rhubarb confit

Roquefort

Flaky walnut, honey brioche fresh cherry

Délice de Bourgogne

Mild spiced pear and elder flower relish

- 2020 Te Mata Estate Vineyards Gamay Noir -

- Pomegranate, Dilmah Berry Tea Ice, Soda -

...

DESSERT

*Petits gâteaux au chocolat, mandarine avec noisettes
caramélisées, sorbet mandarine et chapelure de chocolat*

Chocolate and mandarin petit gateaux
with caramelised hazelnuts, mandarin sorbet
and chocolate crumb

- 2017 M.Chapoutier Muscat Beaumes de Venise -

- Lychee, Orange, Lemonade and Lemongrass -

...

PETIT FOUR SELECTION

Strawberry Jam, Tahini Yoghurt
Ganache Macaron

Tartelette, Orange Marmalade and
Hazelnut Gianduja

Cigarette Tuile

Raspberry and Marzipan
Pate de fruit

Sao Thome Chocolate Mendian,
Pistachio, Orange, Hazelnut

...

DILMAH TEA

English Breakfast, Earl Grey

*Berry Sensation, Peppermint and Cinnamon
Jasmine and Green Tea, Rose and French Vanilla*

FRENCH PRESS COFFEE

Ethically Sourced Bomber Original Blend from Flight Coffee

7 Course Dinner

FROMAGE

Tête de moine

Pinot jelly ribbon, rhubarb confit

Roquefort

Flaky walnut, honey brioche fresh cherry

Délice de Bourgogne

Mild spiced pear and elder flower relish

- 2020 Te Mata Estate Vineyards Gamay Noir -

- Pomegranate, Dilmah Berry Tea Ice, Soda -

...

DESSERT

*Petits gâteaux au chocolat, mandarine avec noisettes
caramélisées, sorbet mandarine et chapelure de chocolat*

Chocolate and mandarin petit gateaux
with caramelised hazelnuts, mandarin sorbet
and chocolate crumb

- 2017 M.Chapoutier Muscat Beaumes de Venise -

- Lychee, Orange, Lemonade and Lemongrass -

...

PETIT FOUR SELECTION

Strawberry Jam, Tahini Yoghurt
Ganache Macaron

Tartelette, Orange Marmalade and
Hazelnut Gianduja

Cigarette Tuile

Raspberry and Marzipan
Pate de fruit

Sao Thome Chocolate Mendian,
Pistachio, Orange, Hazelnut

...

DILMAH TEA

English Breakfast, Earl Grey

*Berry Sensation, Peppermint and Cinnamon
Jasmine and Green Tea, Rose and French Vanilla*

FRENCH PRESS COFFEE

Ethically Sourced Bomber Original Blend from Flight Coffee