



Set Menu

STARTERS

Spiced Lamb Croquette

Pickled carrot salad, yogurt dressing, curry oil, toasted curry leaf

OR

Classic Caesar Salad

Grilled chicken, baby gem, crispy bacon, anchovy, garlic toast, pecorino

OR

Classic Greek Salad

Greek feta, plum, tomato, cucumber, red onion, olives, red wine vinaigrette

MAIN COURSE

Confit Duck Leg

Sweet potato risotto, honey roasted baby carrots, roast butternut puree, citrus jus

OR

Oxtail Casserole

Slow braised oxtail, parmesan pomme puree, roasted baby vegetables

OR

Mozambique Style Peri Peri Chicken Thighs

Deboned flame grilled chicken thigh, parmesan pomme puree, roasted baby vegetables

OR

Seafood Linguini

Pan roasted tiger prawns, mussels, calamari, linguini, chilli, garlic

OR

Wild Mushrooms Pappardelle

Mushroom reduction, pickled shimegi, semi dried tomato, basil oil, mushroom crisp

DESSERTS

Baked Chocolate Tart

Tangerine gelato, pistachio praline, berry meringue

OR

Baked Vanilla Cheesecake

Mascarpone ice cream, burnt meringue, honey jelly

OR

Cheeseboard

A selection of local cheese served with preserves and crackers