



# SAMPLE MENU

## STARTERS

SEARED YELLOWFIN TUNA SUSHI SERVED  
WITH GINGER & WASABI

SPRING ROLL OF SMOKED MOZZARELLA &  
ORIENTAL VEGETABLES WITH A GREEN  
MANGO SALAD

PAN ROASTED DIVER SCALLOP WITH  
PEANUT PESTO, GREEN TEA LINGUINE &  
ASPARAGUS

CARPACCIO OF HALIBUT, SALMON &  
YELLOWFIN TUNA

LOBSTER & RAVIOLI, LIME BEURRE BLANC  
& LOBSTER CLAW

BLACK TIGER PRAWNS, MIGNON CABBAGE  
WITH LEMON TEA ESSENCE

GREEN PEA & RICOTTA SOUP WITH BASIL  
OIL

CHILLED CONSOMME OF VINE RIPENED  
TOMATOES WITH IT'S OWN CONFIT & AGED  
BALSAMIC





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## MAINS

CHICKEN AND FOIE GRASS CAPPELLACCI  
WITH CHANTERELLE AND TRUFFLE FROTH

GREEN CHICKEN CURRY SCENTED WITH  
SWEET THAI BASIL & LIME RISOTTINI

FILLET OF TRADITIONALLY RAISED  
SCOTTISH BEEF WRAPPED WITH SAGE &  
PANCETTA.

SALMON & WASABI IN A CRISPY WRAPPER,  
SALAD OF DAIKON & SHIITAKE

ROASTED TAIL OF MONKFISH, WOK FRIED  
ASIAN GREENS & AN ORIENTAL JUS

SOYA GLAZED LOBSTER WITH LOTUS  
TAGLIERINI

FILLET OF BRILL BAKED IN PARCHMENT,  
SERVED WITH CORIANDER PESTO RISOTTO





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## DESSERTS

WHITE PEACH PANNA COTTA WITH A  
ROASTED PEACH SPRING ROLL

CHILLED PLUM & PORT WINE CONSOMME  
WITH ROSEMARY ICE CREAM

BALSAMIC GLAZED RICOTTA CHEESECAKE  
WITH BLACKBERRY SORBET

PAVE D'AFFINOISE, SAUTE TAMARILLOS &  
WALNUT BREAD

A STUDY OF CHOCOLATE:

SELECTION OF FINE BELGIAN CHOCOLATE  
DESSERTS:

CHOCOLATE & RICOTTA CANNOLI,  
WHITE CHOCOLATE & NOILLY PRAT  
SORBET

DARK & WHITE CHOCOLATE SHOOTER,  
CINNAMON CHOCOLATE FONDANT

