# The Sunset Dinner Menu



# Cold Appetizer

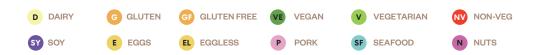
FOIE GRAS TERRINE N Mixed Berry Reduction, Brioche, Crushed Pistachio	\$20
CAJUN SPICED SCALLOP & PRAWNS Scallop, Prawns, Greens, Mango & Avocado Salsa	\$20
QUINOA SALAD © EL Wild Mushroom, Quinoa, Creamy Feta & True Foam, Garden Green	\$20

# Hot Appetizer

CRAB CAKE © © G  Thai Spiced Crab, Fish, Cucumber, Papaya Salad	\$20
CRISPY PORK BELLY © P Pork Belly, Hot Garlic Sauce, Bok Choy, Kimchi Salad	\$10
WARM BRUSSEL SPROUTS SALAD of N D Grilled Brussel, Bu ernut Squash, Rosemary Smoked Honey, Candied Walnuts, Herb Whipped Boursin-ricotta	\$20

# Soup

SPICY PRAWN LAKSA G E Prawn, Egg, Sprouts, Coconut Broth, Noodle	\$15
CHILLED BEETROOT GAZPACHO  Grunchy Celery, Beetroot Puree, Apple Sorbet	\$15



### Main Course

FLOUR / RICE	GNOCCHI WITH CHORIZO P G D Chicken morsels marinated with yoghurt and cheese, slow cooked	\$25
	RISOTTO VERDE D GF Risotto, Asparagus, Peas, Beans, Herb Cream Cheese	\$25
	BEETROOT CREPES D G Savory Beetroot Crepes, Creamy Mushrooms, Brie Cheese, Garlic Bread	\$25
LAND	FIVE SPICED DUCK of N  Pan Seared Duck, Bu ernut Tortellini,  Brussel Sprouts, Salted Pumpkin seeds with Mandarin Sauce	\$40
	CRISPY EGG PLANT VE V GF Roma Tomato Chunk, Shimeji Mushrooms, Lemon-caper Dill Sauce	\$40
	GRILLED TENDERLOIN STEAK GF E Steak, Purple Potato, Ratatouille Vegetables with Béarnaise Sauce	\$40
	PISTACHIO CRUSTED FILLET OF LAMB  Lamb Slices, Butter Glazed Asparagus, Baby Carrot, Smoked Pumpkin Puree, Onion Jus	\$45
10.1	CATCH OF THE DAY D GF Pan Fried Fish, Tomatoes, Olives, Capers, Citrus Fruits, Greens Vegetables Puree	\$25
	GRILLED SEAFOOD © Lobster, Squid, Octopus, Mussel, Fennel Citrus Salad	\$45
	SESAME CRUSTED RARE SEARED YELLOW FIN TUNA Tuna, Bok Choy, Vichy Carrot, Passion Fruit Foam	\$25

## **Sweets**

TIRAMISU D E	\$20
MOLTEN CHOCOLATE CAKE, VANILLA ICE CREAM D	\$20
CHEESE CAKE D E	\$20
COCONUT CUSTARD WITH SAGO CHIPS •	\$20

