

**Tasting menu \$85 p/person
10 to 100 people**

The following is an example of a Tasting Menu. However, since many combinations are available, it is recommended to arrange a meeting with our head chef to discuss a tailored menu

Bread & butter

Starter

Iced cucumber soup, smoked salmon & wasabi spring roll

First

Rare roast beef & fennel salad tossed with light mustard dressing

Second

Fresh water scampi, sautéed garlic & shallots

Third

Grilled snapper fillet on baby spinach with Sicilian pine nut & currant dressing, lemon creme fraiche

Fourth

Tournedon of aged beef fillet wrapped in sage and prosciutto on wild mushroom ragout

Fifth

Mixed Dessert Plate (Sorbet, Lemon Tart, Warm chocolate fondant)

Coffee & petit four