

ANNUAL BLACK TIE DINNER MENU 2019

F I R S T N O V E M B E R

APPETIZER

"MILLE FEUILLES" OF CRAB AVOCADO, HORSERADISH
TEARS WITH GREEN PEA PUREE
MARIGOLD HERBS, TAMARIND MISO DRESSING

SOUP

MUSHROOM CHAWANMUSHI WITH SEASONAL TRUFFLE CONSOMMÉ (V)

PALETTE CLEANSER

MANGO PASSIONFRUIT SORBET

MAIN COURSE

PAN-SEARED BARRAMUNDI, COFFEE CRUMBLE, LEEK AND SHIMEIJI FONDUE,
TRIO CAVIAR, NOILLY PRAT BEURRE BLANC
OR
ROASTED ANGUS BEEF TENDERLOIN WITH TRUFFLE POTATO
FOIE GRAS, ASPARAGUS, BUCKWHEAT TUILE, RED WINE JUS

DESSERT

RICH DARK CHOCOLATE MOUSSE DOME, CRUNCHY
HAZELNUT FILLING,
SWEET COCOA COOKIE AND SALTY TOFFEE SAUCE

ANNUAL BLACK TIE VEGETARIAN MENU 2019

F I R S T N O V E M B E R

APPETIZER

"MILLE FEUILLES" OF TOMATO AVOCADO, HORSERADISH
TEARS WITH GREEN PEA PUREE
MARIGOLD HERBS, TAMARIND MISO DRESSING

SOUP

MUSHROOM CHAWANMUSHI WITH SEASONAL TRUFFLE CONSOMMÉ (V)

PALETTE CLEANSER

MANGO PASSIONFRUIT SORBET

MAIN COURSE

ROASTED BUTTERNUT SQUASH WITH SHALLOT PICKLES, BROCCOLINI,
ROMANESCO, PURPLE POTATO, RICE CRACKER AND NUTS FOAM

DESSERT

RICH DARK CHOCOLATE MOUSSE DOME, CRUNCHY
HAZELNUT FILLING,
SWEET COCOA COOKIE AND SALTY TOFFEE SAUCE
