



1st course

fresh green pea soup, sage butter capellini, tomato confit, chamomile



2nd course

green mango and papaya salad, seared sea scallops, carrot mousseline
watercress and organic olive oil



3rd course

grilled reef fish, lemon mashed potato, sautéed young kale
tomato lemongrass essence

or

short loin of lamb, marinated white asparagus,
tomato relish, smoked cherry mozzarella, lime and caramel jus



sweet

57% dark chocolate mousse, rice crispy base & valencia orange parfait