

# Menu

CHEF  
Hemant

## **CANAPES 2 VARIETIES**

House smoked salmon, pickled cucumber,  
dark rye, goat's feta

Ginger-chili chicken in a puff

## **3-COURSE MEAL**

Hiramasa kingfish, ponzu, black grapes,  
seaweed puree (GF, DF)

Black Angus beef striploin, spinach,  
fennel puree, truss tomatoes

OR

Wild Mushroom risotto, truffle essence,  
roasted cauliflower (V)

Chocolate mousse, raspberry puree,  
passionfruit (V, DF, GF)

\*\* V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free



**CHEFIN** love food experiences