

VIP Night

CHEF
Leonardo

CANAPES

Kingfish ceviche and citrus caviar
juicy ceviche served in endives, garnished with
lemon caviar and coconut foam. (GF)

Warm prawns mango
Prawns marinated in lightly roasted herbs accompanied by smoked mango,
drizzled with sesame dressing. (DF, GF)

Singed Wagyu
Black wagyu beef, garnished with goat cheese cream, truffle and peppers.

Magret and oranges confit
Lightly peppered duck breast garnished with orange confit,
crispy potato slice and micro red amaranth (DF)

Sea urchin with seaweed cream
A delicious delicacy accompanied by seaweed glazed in cream of milk

Petit blackberries and strawberries
Panna cotta garnished with cocoa nibs golden

OYSTER STATION

Fresh Oysters , Caviar (GF, DF)
with
Mignonette sauce
Cocktail sauce
Champagne dressing
Blinis
Chopped boiled eggs , sour cream (V)

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



CHEFIN love food experiences