

your menu

CHEF

Gavin Ong

Canapes:

Spiced duck with baby carrots and cauliflower purée

Lamb cutlet with goats cheese mousse and pomegranate molasses GF

3-Course Meal:

Entree:

Sweet and sour pork belly with braised Witlof and Apple purée GF

Main:

Pepper eye fillet with asparagus fondant potatoes and red wine jus GF

Dessert:

Chocolate marquise with orange gel and white chocolate snow GF

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



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