

your menu

CHEF
Rafik Himi

Fine Dining

Canapes:

Feta melon tartare, basil

Barramundi rillettes, lemon, crispy toast

Starter:

Salmon ceviche, mango, red onion, fried capers,
dill, jalapeño coulis

Main:

Crispy duck breast, pea mint purée, seasonal
spring vegetables

Dessert:

Strawberry kiwi tartare, strawberry coulis,
vanilla chantilly, crumble



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



tasting notes

An amazing dish contains a balance! The key taste profiles are: Sweet, Bitter, Salty, Sour, and Spicy - a perfect balance of these creates Umami.

Some other elements to look for: soft, hard, moist, crunchy, crisp, fatty, dry, moist, hot, cold, warm, iced or boiling

A great dish provides you with pleasure and satisfaction. It triggers your curiosity and tingles your senses, evoking something exceptional & outstanding.

Presentation - appealing to the eye, well positioned

Colours - an aesthetically pleasing, visual delight

Texture - a pleasure mouthfeel of texture elements

Flavours - satisfying mouthful leaving you with a delight

Balance - harmony in every bite of flavours & texture

Ingredients - ingredient shines through culinary art

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