

FULL MOON DINNER

STARTERS

BUTTER SCALLOP BEET

sea scallop, beet coulis and onion glaze

OR

KARAAGE CHICKEN

crispy chicken thigh, cherry tomato chutney and honey mayo

SOUP

SEAFOOD BOUILLABAISSE

seafood herb broth, saffron, white wine and crab claw

CHILLED

SELECTION OF SORBET

MAINS

BARRAMUNDI NICK

barramundi fillet marinated lime & ginger pan roasted
topped with our famous nick sauce

OR

SIRLOIN STEAK

charred bone marrow, caramelized finger onion, garlic mash, fresh baby vegetable

OR

SURF AND TURF

local lobster ½, mint crusted lamb rack, charcoal burned potato, butternut mash,
greens & herb jus

DESSERTS

SAFFRON YOGURT PANNA COTTA

almond saffron milk, greek yoghurt, pastry crumb

OR

KAHLÚA CRÈME CARAMEL

custard, kahlua and espresso

\$240 Per Couple

In Our Effort to Fulfill Your Expectation, Please Inform Our Champion if You Have Any
Dietary Special Requirements, Food Allergies or Food Intolerances.
Prices are in USD and are inclusive of 16% GST and 10% service charge