



# GALA Dinner




## APPETIZERS

HEART OF STEAK TARTARE \*  
crostini, herb oil


BURRATA AND TOMATO SALAD  
balsamic fig glaze, arugula, pesto crostini, toasted pecan  
SMOKED SALMON, BAY SHRIMP AND SCALLOP PARCEL  
quail egg, dill remoulade

## SOUPS AND SALAD


THAI COCONUT BUTTERNUT SQUASH BISQUE   
candied pistachio, chive oil, raspberry verjus

BEEF CONSOMMÉ WITH FRITTATEN  
savory herb pancakes, julienne of vegetables


CHILLED APRICOT SOUP WITH SNOW EGG  
champagne, cinnamon, meringue

BOSTON LETTUCE, SEAWEED AND GREEN BEANS SALAD   
toasted sesame seeds, chives, mushrooms, cherry tomatoes, cucumber

## ENTRÉES


CHEESE RAVIOLI WITH BUTTERNUT SQUASH   
light garlic cream sauce, tomato ragout, basil

FRESH CATCH CHILEAN CORVINA WITH PROVENÇALE VEGETABLES\*  
roasted potatoes, cherry tomato, artichoke, parsley oil

PEPPER CRUSTED BEEF TENDERLOIN \*   
jumbo prawns, creamed spinach, mushroom, gratin potatoes,  
green pepper corn sauce

RACK OF LAMB \*  
pommes noisette, sautéed spinach, carrots, kalamata olives,  
sundried tomato, lamb jus

BRAISED GUINEA FOWL WITH SAGE, CELERY  
kumquats, sherry vinegar, Brussels sprout, brown rice, bacon lardons

RED BEET RISOTTO   
arugula, toasted pine nuts

## DESSERTS

GRAND MANIER SOUFFLÉ  
vanilla sauce

CHOCOLATE HEART CROQUANT  
vanilla whipped ganache, berries

LEMON MERINGUE CHEESECAKE  
blueberry compote

LINZER TORTE NO SUGAR ADDED  
chocolate sauce, whipped cream

 **VEGAN** vegan  **GF** gluten-free  **ND** non-dairy  **V** vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order.

\* These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.

Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.