



Premium SET MENU

1st Course

Foie Gras with Imported Poached Pear and Cabernet Berry Compote

Savory red wine poached pear with pan-fried foie gras and Cabernet berry sauce

2nd Course

Homemade Lobster Bisque

The creamy lobster flavor imparted from the shells and lobster meat perfectly blends into the savory vegetables, fresh cream, and white wine, served with fresh bread and garlic-parmesan croutons

3rd Course

Imported Australian Wagyu with Balsamic Grilled Portobello Mushrooms

Butternut puree and a rosemary Jus

Or

Live Phuket Lobster, Italian Herbs Grilled and Served with a Lemon and Butter Risotto

Or

Truffle Ravioli with Wild Mushroom and Sage

Homemade ravioli filled with ricotta cheese and black truffle, topped with buttery wild mushrooms, sage, and freshly shaved truffle

4th Course

Orange Ricotta Cheesecake

Italian-style orange scented cheesecake

3990
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*Please note that we require a deposit of 50% two weeks prior to the event
as well as confirmation of the number of guests.*

All prices are exclusive of 10 % service charge and applicable 7 % government tax.

