



Supreme SET MENU

1st Course

Charred Octopus and Chorizo

Spanish-style, the combination of charred octopus and cured chorizo, served with roasted potatoes

2nd Course

Summery Zucchini-Basil Soup

Creamy zucchini soup with a touch of Italian basil, topped with crusty garlic croutons

Or

Smoked Tomatoes Crab Meat Bisque

Light and freshly jumbo lump crab meat is paired with creamy, smoky tomato soup

3rd Course

Chargrilled Australian 180 Day Grain Fed Tenderloin

With butternut puree, roasted fennel and portobello mushroom, topped with herb butter and red wine jus

Or

Grilled Lobster with Italian Tagliatelle

Our Italian pasta is tossed with our homemade lobster bisque stock and sautéed lobster

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

Homemade Wild Berries Tart and Pistachio Ice Cream

Almond tart, Italian custard, imported fresh berries, and French pistachio ice cream

3750
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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.

