



# *Premium*

# SET MENU

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## *1<sup>st</sup> Course*

### **Pan-Seared Foie Gras with Cabernet-Poached Pear**

Decadent pan-fried foie gras paired with a savory Cabernet red wine poached pear and a forest berry compote.

## *2<sup>nd</sup> Course*

### **Lobster Bisque**

A rich, velvety bisque crafted from slow-simmered lobster shells and tender meat, finished with fresh cream and white wine, and topped with garlic-parmesan croutons.

## *3<sup>rd</sup> Course*

*(Choice of Main)*

### **Australian Wagyu Fillet**

Premium imported Wagyu Tenderloin served over a smooth butternut purée, accompanied by balsamic-grilled Portobello mushrooms and a fragrant rosemary jus.

*or*

### **Lobster with Lemon-Butter Risotto**

Flame-grilled Phuket lobster infused with Italian herbs, served alongside creamy Italian lemon and butter risotto.

*or*

### **Truffle Ravioli (V)**

Handmade ricotta and black truffle ravioli, tossed in a brown butter sage sauce and topped with sautéed wild mushrooms and freshly shaved truffle.

*or*

### **Risotto Ai Frutti Di Mare**

Creamy arborio rice infused with a herb-scented seafood fumet, tossed with succulent prawns, tender calamari, and black mussels.

## *4<sup>th</sup> Course*

### **Orange Ricotta Cheesecake**

A light and aromatic Italian-style cheesecake scented with fresh orange zest and creamy ricotta.

*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.*

