



Supreme

SET MENU

1st Course

Charred Octopus & Spanish Chorizo

Tender charred octopus paired with smoky cured chorizo, served alongside fondant roasted potatoes and a drizzle of paprika-infused oil.

2nd Course

(Choice of one)

Zucchini-Basil Velouté

A velvety cream of zucchini accented with fresh Italian basil and finished with golden, crusty garlic croutons.

or

Smoked Tomato & Jumbo Crab Bisque

A rich, smoky tomato reduction topped with fresh jumbo crab meat with a touch of herb oil.

3rd Course

(Choice of one)

180-Day Grain-Fed Australian Tenderloin

Chargrilled to perfection and served over a silky butternut purée with roasted fennel and portobello mushrooms, finished with herb-infused butter and a deep red wine jus.

or

Grilled Lobster & Italian Tagliatelle

Fresh tagliatelle tossed in a signature homemade lobster bisque reduction, topped with butter-sautéed lobster tail.

or

Black Truffle & Wild Mushroom Ravioli

Handmade ravioli filled with creamy ricotta and black truffle, served with sautéed wild mushrooms, brown butter sage, and finished with freshly shaved truffle.

4th Course

Wild Berry Almond Tart & Pistachio Ice Cream

A crisp almond crust filled with smooth Italian custard, topped with a selection of imported fresh berries and served with a scoop of premium French pistachio ice cream.

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.

