

PRE SHOW MENU

2 courses \$49 per person

3 courses \$59 per person

entrée

Yucatan kingfish ceviche, tequila, lime, grilled corn, black beans,
Avocado crème fraiche, tortilla crisps

Smoked mozzarella souffle, pesto sauce, green peas, toasted
almonds

Steamed pork and prawn dumplings, fermented chilli dressing,
green onions, roasted eggplant, wood ear mushroom

Main

Roasted free range chicken breast, red wine mushrooms, roasted
carrot puree, watercress, black garlic dressing

Slow cooked duck Massaman curry, coconut, kaffir lime, potato,
jasmine rice, pineapple salad, toasted cashews

(vegetarian main available)

dessert

Vanilla panna cotta, pomegranate , rose, nutty baklava

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