



Menu

By Chef Jonathan Scinto

Apertivo

White Peach & Mint Tequila "Agua Fresca"

Amuse Bouche

Bloody Mary Shaved Pork Shooters

1st Course

*Seared Baby Lamb Chops, Polenta Cakes,
Mushroom Ragout, Lamb Jus*

Main Courses

*Sesame Ginger Cod Filets, Stir Fried Spinach,
Ginger Tomatoes, Mango Orange Sauce*

Dessert

*Carmel Candied Pineapple Cube, Coconut Ice Cream,
Raspberry Coulis*

