



FULL MOON DINNER

MENU



Amuse Bouche

Savoury Ginger Milk Pudding with Tuna Tartare
Topped with Salmon Roe

Starter

Salmon Ceviche
Tiger Red Bell Pepper Milk, Avocado, Crispy Seaweed

Intermezzo

Mandarin Sorbet

Main Course

BBQ Lamb Ribs
Basil Pesto, Anchovy Paste, Lamb Jus, Creamy Grits

or

Confit Wahoo with Coconut
*Seared and Glazed with Pomegranate Maple Jus
Sweet Potato Puree*

Dessert

Chocolate Surprise
*Peanut Butter Mousse, Vanilla Streusel, White Chocolate Strawberry
Confit, Chocolate Ice Cream*

