



*1<sup>st</sup> course*

fresh green pea soup, sage butter capellini, tomato confit, chamomile



*2<sup>nd</sup> course*

green mango and papaya salad, seared sea scallops, carrot mousseline  
watercress and organic olive oil



*3<sup>rd</sup> course*

grilled reef fish, lemon mashed potato, sautéed young kale  
tomato lemongrass essence

or

short loin of lamb, marinated white asparagus,  
tomato relish, smoked cherry mozzarella, lime and caramel jus



*sweet*

57% dark chocolate mousse, rice crispy base & valencia orange parfait