



SET MENU

SOCIAL GROUP DINING

ENTREE

Choose one from following

SEARED SCALLOPS Curried cauliflower puree, yuzu dressing, chorizo, pine nuts (GF)

VIETNAMESE BEEF TATAKI Chilli, coriander, edamame, cucumber, soba noodles salad

MUSHROOM PATE PURI Spiced beetroot puree, balsamic reduction, rocket (DF I VE)

MAIN

Choose one from following

LUMINA LAMB RUMP Cumin roasted gourmets potatoes, seasonal vegetables, Kumara puree, chimichurri, minted red wine jus (GF I DF on request)

BEEF SHORT RIBS Ginger hoisin sauce, garlic agria mash, sauté greens, toasted sesame, crispy shallots (DF on request)

PUMPKIN ARANCINI Feta cheese center, chimichurri, seasonal salad, truffle oil (VE I GF)

TODAY'S FISH Herb potato cake, seasonal greens, crispy leeks, salsa verde

DESSERT

Choose one from following

NAMELAKA YUZU CHEESECAKE

Butter biscuit base, baked yuzu cheesecake, vanilla namelaka topping, berry ice cream , yuzu curd

MATCHA TIRAMISU Matcha tiramisu made with Hagozomomo matcha

CHOCOLATE DELICE Caramel twist, citric meringue, pistachio soil, vanilla bean ice cream (GF)
