

**4-COURSE WESTERN SET MENU  
(NO PORK / NO LARD)**

**APPETIZER**

Poached Maine Lobster with Crunchy Vegetable and Lemon Mustard Vinaigrette

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**SOUP**

Mushroom "Veloute", Truffle Oil, Portobello

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**MAIN COURSE**

**8 Hours Braised Wagyu Beef Cheek**

Taro Mashed, Wok Fried Asian Mushroom, Glazed Vegetables and Natural Jus

**OR**

Herbs Crusted Salmon

Taro Mashed, Wok Fried Asian Mushroom, Glazed Vegetables and Natural Jus

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**DESSERT**

Mango Passion Mousse With Coconut Ice Cream, Mango Compote

Coffee & Tea

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**\*Breakdown of Main Courses to be advised 10 working days prior to event date**

4-COURSE WESTERN SET MENU  
VEGETARIAN

APPETIZER

Burrata Cheese, Heirloom Tomato, Olive,  
Olive Oil Caviar and Coriander Pesto

SOUP

Cream of Butternut Pumpkin

MAIN COURSE

Cepes Mushroom Ravioli, Rocket Salad,  
Parmigiano, Truffle Cream Sauce

DESSERT

Fresh Fruit Salad with Lemon Sorbet

Coffee & Tea