



# SET MENU B

*\$75 per person*

*Please choose one dish from each course*

## TO START

### CALAMARI (I)(LG)

Szechuan salt & pepper calamari, aioli, grilled lime

### LAMB HUMMUS

Fried chickpeas, pomegranate, sumac, pita bread

### VEGETABLE PAKORA (LG)(V)

Seasonal vegetables, black salt, mint yoghurt

## MAINS

### BUTTER CHICKEN

Spiced creamy tomato & cashew sauce, fragrant steamed rice, papadam

### DOUBLE COOKED PORK BELLY

Herb purée, ham croquettes, green apple, port jus

### PESTO LINGUINE (V)

Cherry tomato, zucchini, broad beans, chilli, garlic

## DESSERT

### MANDARIN & WHITE CHOCOLATE (LG)

Almond dacquoise, coconut sorbet

### STICKY DATE PUDDING (V)

Butterscotch sauce, vanilla bean ice cream

### FRUIT PLATE (LG)(V)

Seasonal cut fruits & berries

(LG) Low Gluten (I) Imported Seafood (V) Suitable for Vegetarian

**Food allergies:** Please note that we take every precaution when accommodating special meal requirements. However, we handle the following known allergens in our kitchens: **Wheat (gluten), barley (gluten), oats (gluten), rye (gluten), fish, shellfish, crustaceans, molluscs, soy products, eggs, milk and dairy products, lupin, sesame, peanuts, macadamia, pecan, cashew, hazelnut, pistachio, pine nuts, walnuts, almonds and Brazil nuts.**

**Please be aware that not all ingredients are listed in the dish description.** If you have an allergy, kindly inform our friendly staff so that we can assist you in making a suitable meal choice. We will do our best to accommodate customer requests, but please be advised that the decision to consume a meal rests on personal responsibility as we cannot guarantee that the food is entirely free from any known allergens.

ONE BILL PER TABLE