

amberlounge

Friday 26, Saturday 27 & Sunday 28 May



COLD STARTER

Lobster and fresh vegetables maki with coriander and ponzu sauce
Passion mango foie gras "Mystery" with toasted sesame seeds and black sesame crystal
Corn citrus finger with avocado puree, chioggia beets and pickled daikon

Vegetarian option

Vegetable tempura with sweet Thai chili sauce and spicy eggplant caviar
Red bell pepper, zucchini and tomato "Mystery" with basil and parmesan crisp
Corn citrus finger with avocado puree, chioggia beets and pickled daikon

MAIN COURSE

Marinated beef fillet with satay spices, spring onion and pak choy opaline
Seabass fillet with wasabi crumble, sweet potato purée and marinated tofu
Coconut rice with seasonal vegetables, green curry sauce, grilled almonds and pineapple crisp

Vegetarian option

Coconut rice with seasonal vegetables with green curry sauce, marinated tofu,
grilled almonds and caramelized pineapple

DESSERTS

Chia seeds shortbread with vanilla and Matcha tea cream
Bounty maracuja, fluffy coconut and combawa zests
Grand Cru chocolate square with candied raspberry and yuzu jelly

The above includes: Fine Wines, Waters, Soft Drinks, Coffees & Teas