



Starter

Double baked goat's cheese souffle

olive caramel puree, wild rocket salad, pickled Szechuan pepper walnuts, spring onion, julienne granny smith apple, lemon vinaigrette

Main

Pan fried bream

beetroot-fennel purée, glazed asparagus, Asian paw-paw salsa, pommes purée, coconut and pink peppercorn sauce

Dessert

Lemongrass infused coconut panna cotta

vanilla sponge, candied pecan nuts, strawberry dust and lemon and ginger sorbet

Chef Jiaan