



BLACK CARD DINING

Let the draw of a card decide your Exquisite Dish

1ST COURSE

Duck croquettes with smoked paprika mayonnaise
Beetroot cured salmon gravlax (GF)
Martabak Telur
Beef tataki with pickled daikon & wasabi aioli (GF)

2ND COURSE

Snapper ceviche taco cups
Half shell scallops with pancetta crumb (GF)
Caramelised onion & goat cheese tart
Mini beef wellington

3RD COURSE

kataifi wrapped prawns with mango salsa
Beef cheek rendang (GF)
Savoury meulle feuille
Lemongrass & coconut chicken salad with tamarind dressing

4TH COURSE

Strawberry & pistachio parcel topped with mascarpone & roasted strawberries
Baklava Cigars
Cendol Pannacotta, pandan jelly, gula melaka syrup (GF)
Petite Bombe Alaska, flavoured with pineapple & coconut icecream

(GF) Gluten Free • (V) Vegetarian • (VG) Vegan