



**Cocktail Menu**  
**Starting from \$75 per person**

**Choose six (6) from the following:**

Additional selections: \$2 per person

Crab and saffron rice balls  
Wild mushroom and cheese rice balls  
Lemongrass and coconut chicken satay skewers  
Turkey dim sum with black beans and chili  
Pork and shitake dumpling  
Scallop ceviche, cucumber crunch, rum mango purée  
Beef tartar  
Salad roll with duck or chinese pork or salmon  
Chipotle and basil salmon tartar  
Sesame prawn  
Carrot and mango cappuccino  
Wild mushroom cappuccino with hazelnut foam  
House smoked duck with gorgonzola and port poached pear  
Salmon tataki with mint and cucumber yoghurt  
Tempura king prawn (add \$2 per person)  
Foie gras Garçons poêlés with maple rum jelly (add \$3 per person)

**Choose two (2) from the following:**

Beef tataki, snap peas and coconut milk soba noodles  
Salmon gravlax warmed in olive oil, grainy mustard, basil virgin sauce, cherry tomatoes salad  
Black cod with chorizo scented black rice, trumpets of death, lobster bisque and pepper sauce  
Baluchon of confied turkey with chestnut cream and dried cranberries,  
yam purée and spicy mango coulis  
Parmentier of duck confit, truffle perfumed mashed potatoes, julienne of vegetables, coffee sauce  
Seafood casserole, crab bisque, giant prawn, scallop, fish, grilled apple bread  
Elk osso bucco with chanterelles and hedgehog mushroom,  
caramelized shallots and parsnip purée, vegetable roots  
+\$5

**Dessert**  
**or**  
**Bite-sized dessert**