

atout
By Patrick Heuberger

Chef Patrick Suggested Menu

Guests selection to be provided at least 3 days in advance
Guest to pick one item from each course

5 - COURSE

\$118++

1st APPETISER

Duck Rillettes, Mixed Green Salad

Yellowtail King Fish "Tartare", Olive Oil, Lemon & Mixed Greens



2nd APPETISER

Tomato Soup, Mini Cheese Raviolis & Basil Oil (V)

Traditional Creamy Lobster Bisque



PRE-MAIN

Spaghetti Seafood; Squids, Prawns & Scallops "Aglio Olio"

Mixed Mushrooms Risotto, Aged Parmesan Cheese & Seasonal Black Truffle (V) (+\$25)



MAINS

Red Wine Braised Angus Beef Cheeks, Mashed Potatoes

Oven Baked Atlantic Sea Bass Filet, Sautéed Sweet Corn with Seaweed Butter & White Wine Sauce



DESSERT

Truffle Brie Cheese, Crackers & Mixed Fruits

Choice of a Scoop of Homemade Ice-Cream
Madagascar Vanilla / Seasalt Maple & Pecan /
Milk Chocolate /Cranberry & Pomegranate Sorbet