



COUTURE CUISINE
DINNER MENU



PLATED MENU

SALADS

- caesar: baby gem romaine, parmesan crisps, prosciutto chips, white anchovy, creamy lemon dressing
- heirloom tomato, baby cucumber, buffalo mozzarella, basil, 15-year balsamic, extra virgin olive oil
- spice poached pear, pecan, arugula, celtic blue cheese, frisée, honey vinaigrette
- stone fruit & burrata, pickled shallot, mint, olive oil
- tuscan kale, cranberries, toasted walnuts, lemon vinaigrette, parmesan

STARTERS

- parma ham, compressed melon, pecans, feta, arugula, balsamic
- side stripe prawns, avocado, cucumber, cilantro, mint, coconut-lime dressing
- crab cake, celeriac remoulade, citrus, frisée, petit greens
- butter poached lobster, melted leeks, potato chip, beet butter
- roasted scallops, cauliflower, radish, mustard greens, double smoked bacon, gochujang jus

PASTA

- gnocchi parisienne, pesto, arugula, mushroom, pecorino
- bucatini, 6-hour ragu bolognese, parmigiano-reggiano Vecchio
- creamy polenta, pork and fennel sausage, roasted peppers, crushed tomatoes, pecorino
- orechiette, roasted mushrooms, baby kale, morel cream sauce, pine nuts
- yukon gold potato agnolotti, chestnut, black truffle, egg yolk

INTERMEZZO

- grape sorbet, grappa
- house-made limoncello sorbet and mint
- cucumber & gin sorbet, pink peppercorn
- grapefruit sorbet, maldon salt, blanco tequila



PLATED MENU

MAINS

- cornish hen, brioche & truffle stuffed, button mushroom purée, farro, corn, chanterelles
- duck magret, honey & lavender glaze, parsnip purée, roasted parsnip, rapini, banyuls jus
- berkshire pork duo: chop and belly, cabbage, choucroute onions, king oyster mushroom, sage jus
- herb roasted rack of lamb, braised shoulder tortellini, seasonal morels, maitake, baby gem, mustard jus
- braised beef short rib, sweet potato gratin, broccolini, cippolini onion, red wine jus
- ora king salmon, confit fingerling potato, asparagus, dill, pickled cucumber, salmon roe beurre blanc
- branzino, manilla clams, cannellini bean purée, chorizo, bouillabaisse
- roasted halibut, pommes purée, grapes, artichoke, onion, verjus vinaigrette
- miso glazed black cod, bok choy, shitake, edamame, heirloom carrot, dashi
- vegan: brown rice bowl, shitake, avocado, pickled carrots, edamame, sesame-ginger vinaigrette
- beyond meat wellington, spinach crepe, forest mushrooms, black truffle, mushroom gravy

DESSERTS

- vanilla cheesecake mousse, oat & honey crumble, passion fruit curd, mango-passion fruit compote
- raspberry & rose tart, rose cream, raspberry coulis, pistachio crème anglaise, lychee
- tahitian vanilla crème brûlée, crunchy caramel crust
- tiramisu: lady fingers, espresso, rum, mascarpone
- deconstructed banana crème brûlée, pistachio cake, peanut caramel, banana chip, brown butter ice cream
- warm double chocolate brownie, bourbon caramel, hot fudge, vanilla ice cream

