

DINING BY

Design

MENU

STARTERS

Tuna Tartar

with Avocado, Squid Ink Mayo and Anchovies

Palette Cleanser

Passion Fruit Sorbet

MAIN COURSE

Herb Crusted Lamb Rack

Potato Fondant, Green Peas with burnt Onion and Red wine Sauce

DESSERTS

Pear and Ginger Pudding

Served with Lemongrass Ice cream and Crème Anglaise

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