

Huwandhu garden

pan seared ahi tuna

served with wasabi cream and pineapple salsa

or

seared beef tenderloin

wild mushroom purée, asparagus and micro greens



neptune hot pot

served with prawn skewer

or

butternut squash and chicken broth

served with coriander cheese stick



citrus sorbet



grilled reef fish fillet

crushed baby potatoes, seasonal vegetables and fennel tomato relish

or

seared chicken fillet

stuffed with spinach and mushrooms, served with saffron risotto and mushroom demi

or

pan roasted lamb rack

mashed potatoes, beans wrapped in turkey bacon and rosemary jus



supreme café chocolate

chocolate crumble base and mousse, layered with coffee custard, ganache

or

java miracle

soft date gateaux with berry coulis and caramel sauce

or

exotic fresh fruit platter

US\$ 90; US\$ 75 AI dine-around package
prices subject to 23.2% service charge and government tax