



THE MENU

The specially prepared dinner by Chef Eugene Lee was representative of the neighbouring Tanzini's approach to gastronomy. Playful at parts, with highlights of global ingredients such as the Anjou pigeon sourced from France, a spicy kick from the gravy on the barramundi and a sense of mystery from the secretive dome served with dessert.

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Brittany Lobster Ceviche and Cryo Poached Acid Pearls.

Cream of Cauliflower and White Miso.

Key Lime & Compressed Watermelon.

Anjou Pigeon and Foie Gras, Haricot Vert,

Maitake, Roasted Garlic Jus.

or

Baked Omega 3 Barramundi in Herbs,

Baby Turnip & Vegetables with Locally Influenced Gravy.

Frozen Mascarpone Chantilly, Ginger Flower Aerated

Valrhona Opalys 36%, Spiced Granny Smith

and Zested Meringue.

Valrhona by Tanzini.

