

Menu

Five Course Menu includes your choice of...

- Three hors d'oeuvres
- One Soup
- One Salad
- One Pasta
- Four Mains including two proteins, one vegetarian and one vegan
- One Dessert
- One Late Night

Also Includes...

- Freshly Baked Bread
- Brewed Coffee
- Specialty Teas
- Wine Service With Dinner

VG - VEGAN
 V - VEGETARIAN
 GF - GLUTEN-FREE
 DF - DAIRY-FREE

HORS D'OEUVRES

- Creamy Nordic Shrimp Served on a Soft Blinis
- Steamed Chicken Dumpling
- Freshly Shucked Oysters with Garnishes *DF GF*
- Pan-Seared Scallop Topped with Bacon Jam and Corn *GF*
- Tuna Tartare Paired with Kimchi and Avocado Purée
- Smoked Pork Belly Glazed with Miso and Maple *DF GF*
- Homemade Pani Puri with Spices from India *VG DF*

- Seared King Oyster Mushroom Presented Scallop Style *VG DF GF*
- Crispy Shell Falafel & Herbed Yogurt *V*
- Toasted Brioche Bread Topped with Mushrooms and Tomatoes *V*

SOUP

- Fresh Coconut, Ginger, Cucumber and Lime (cold) *VG GF DF*
- Gazpacho with Basil and Mint Granité (cold) *VG GF DF*
- Thai Coconut Soup (spicy) *VG GF DF*
- Smooth Roasted Parsnip & Potato Velouté *VG GF DF*
- Creamy Mushroom Soup Topped with Truffle Mousse *GF*

SALAD

- Grilled Vegetables, Herbed Yogourt with Smoky Potato Chips *V GF*
- Goat Cheese & Tarragon Stuffed Beet with a Crispy Pumpkin Seed Crumble *V GF*
- Heirloom Tomatoes, Feta, Basil, Pickled Onion and Balsamic Gel *V GF*
- Carrots & Asparagus Mosaic, Ginger Mayo, Sesame Powder and Panko *V GF DF*

PASTA

- Ravioli served with...*
Tomato Sauce, Basil and Sunried Tomato, Parmesan Crumble *V*
- Wild Mushroom Sauce, Truffle Oil Mousse *V*
- Rosé Sauce, Smoked Salmon & Fried Capers

MAIN COURSES

- Poultry**
Chicken Supreme Served with a Black Garlic Sauce and Roasted Potatoes *GF*
Confit Duck Leg or Magret with Sea Buckthorn Sauce and Potato Mille-Feuille *GF*

- Beef**
Filet Mignon With a Birch & Onion Sauce, Mash Potato (\$8 surcharge) *GF*

- Lamb**
Lamb Shank with an Orange and Ginger Sauce Served on Sweet Potato *GF*

- Pork**
Prosciutto Wrapped Pork Tenderloin Stuffed with Pistacchio & Pear, Potato Gratin *GF*

- Fish**
Tuna Tataki Served with Crispy Rice, a Fresh Herb Salad and Kimchi *DF GF*
Seared Salmon Served with a Rice Croquette and Curry Sauce *DF GF*

- Vegetarian**
Indian Butter Paneer Served with Rice

- Mushroom Arancini with Truffle Oil Foam and Parmesan *GF*

- Vegan**
Cauliflower Steak with a Chimichurri Sauce and Cashew Crumble *GF*
Tuscan Potato Gnocchi with a Homemade Tomato Sauce *GF*

DESSERTS

- Sticky Toffee Pudding with a Galanga Caviar, Malt Ice Cream and Rum Syrup
- Lemon Coconut Flower Mousse, Basil Core and Shortbread Cake *VG DF GF*
- Fresh Marmelade Center on a Crispy Waffle Covered in a Dark Chocolate Mousse Cake *VG GF*
- Crispy Meringue with a Melting Core, Litchi and a Raspberry Gel *GF DF*
- Hazelnut Mousse with Praline, Salted Caramel and Hazelnut Daquoise *GF*
- Airy Cheesecake with Almond and Honey Praline, Strawberry and a Pollen Jelly

KIDS MENU

- Handmade Cheese Ravioli with a Simple Tomato Sauce
- Homemade Macaroni and Cheese
- Baked Chicken Strips with Crispy Potato Chips

LATE NIGHT STATIONS

- Churros**
Freshly Baked Cinnamon Sugar Churros with Assorted Sauces
- Pizza Station**
A Selection of Local Gourmet Pizzas
- Golden Palace Egg Rolls**
Famous Golden Palace Park Egg Rolls Served with the Traditional Sweet and Sour Sauce