

# 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*  
Carrots & Asparagus Mozaic, 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 *GF* 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

**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 *DF*

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 DF*

## 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 Pork Egg Rolls Served with the Traditional Sweet and Sour Sauce