

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 Scallops 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

S O U P

- Fresh Coconut, Ginger, Cucumber and Lime (cold) VG GF DF
- Gazpacho with Basil and Mint Granita (cold) VG GF DF
- Thai Coconut Soup (spicy) VG GF DF
- Smooth Roasted Parsnip & Potato Véouté VG GF DF
- Creamy Mushroom Soup Topped with Truffle Mousse GF
- Grilled Vegetables, Herbed Yogurt 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

S A L A D

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 Pistachio & 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 Marmalade Center on a Crispy Waffle Covered in a Dark Chocolate Mousse Cake VG GF

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