



TALKING TURKEY
with chef Suresh

Entrées

Kaffir lime prawns
Tandoori chicken tikka
Lamb and sherry fig crostini
Crispy pork with applesauce
Five spice duck and crunchy vegetable rice paper roll

Mains

Chicken

Lemon thyme chicken with saffron risoni, sundried tomato, parmesan and edamame pesto
Pistachio chicken with herb infused rice, apricot-avocado salsa and coconut sambal

Pork belly

Crispy pork belly with sweet potato, Persian feta, pink lady apple and lychee dressing
Bangalow pork with soba noodles, pickled ginger, beans sprout and lime-soy glaze

Lamb

Lebanese lamb on pine nut, cranberry and goat cheese quinoa with mint- walnut dressing
Rosemary lamb with green pea mash, crunchy carrot, butternut- pepitas and red date jus

Beef

Grilled rib fillet with honey roasted pumpkin, beans, prosciutto and burgundy jus
Pepper crusted steak with parmesan mash, steam bok choy, chili soy glaze

Market fish

Sesame fish Pawpaw, peanut, beans sprout, fresh coconut salad with pickled ginger
Lemongrass infused fish with sticky jasmine rice, snow pea, water chestnut and palm sugar

Duck

Five spice duck with puy lentil, pecan nut, celery, baby spinach and citrus salsa
Honey glazed duck with miso mass, wilted green, pumpkin kimchi, tamarind glaze

Desserts

Kaffir lime panna cotta
Sticky date pudding
Turkish delight baklava
Espresso and macadamia tiramisu
Tropical Eaton mess
Seasonal fruit and cinnamon crumble
Chocolate and orange tort