



TALKING TURKEY
with chef Sentezek

ENTREES

Smoked turkey, goat cheese and walnut tart
Chili kaffir lime prawns with mango salsa
Five spice duck with puy lentil
Pistachio chicken with plum jam

MAINS

Crispy Pork

Green pea mash, star anise cabbage with Cumberland sauce

Grilled Rib Eye Fillet

Mosaic potato, prosciutto beans with burgundy glaze

Chicken Supreme

Roasted pumpkin, parmesan, nashi pear with balsamic beetroot

Rosemary Lamb

Preserved fig, quinoa, Danish feta with red date jus

Dukkha Salmon

Mango, fresh coconut, snow pea with lime – ginger dressing

DESSERTS

Sticky date and macadamia pudding
Tropical mess with mix berries, meringue and cream
Turkish delight and dry fruit baklava
Flourless almond and rosewater cake