

Menu

STARTER

Seaweed salmon tartare, rice crumbs & spicy avocado foam.

STARTER 2

Fried prawns with mango sauce, spices
& fine herb oil.

FISH MAIN COURSE

Tuna tataki with quinoa, textures of red cabbage, wasabi & mayonnaise.

MEAT MAIN COURSE

Iberic pork tenderloin, sweet potato
with mushrooms, Porto wine & raspberry sauce.

VEGETARIAN

Smoked tofu with quinoa & seasonal vegetables.

DESSERT

Panna cotta with white chocolate & passion fruit.

DESSERT 2

Blueberry mousse with spicy dark chocolate.

