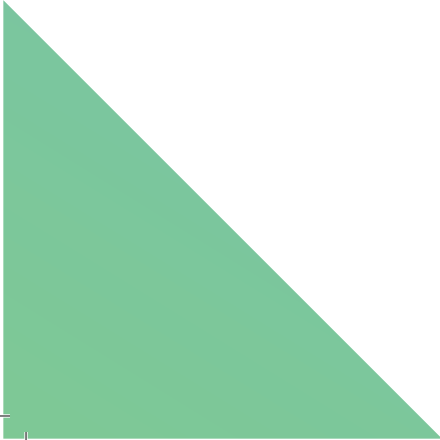




SEA & GRASS

EST. 2022



1ST ACT

Gravlax Salmon – Gin – Fennel
Dill – Mustard F, MK, MD, SP

2ND ACT

Smoked Duck Breast Pastrami
Dates – Orange MK, SP

3RD ACT

Mushroom Soup – Truffle – Parmesan G, MK, CY

4TH ACT

Endive – Feta – Pomegranate MK, SP

INTERMEZZO

Limoncello Sorbet

5TH ACT

Grilled Seabass – Garlic Shrimps F, MK, C
or

Slow Cooked Pulled Lamb –
Seared Lamb Loin – Peas – Plum MK, SP

or
Cauliflower Steak – Mushroom Risotto (V) MK, SP

or
Black Angus Rib Eye Steak – Bearnaise E, MK

SIDE DISHES

Creamed Spinach MK

Garlic Green Beans

Potato Puree MK

Vichy Carrots

Baked Mac 'n' Cheese G, MK, SP

6TH ACT

Cheese Board G MK, N

7TH ACT

Iced Lemon Souffle – Galliano Sauce G E, MK

MIGNARDISE

Tea or Coffee with Macarons

WINE SELECTION

Welcome Glass of Prosecco ZIA

Crazy Creatures Grüner Veltliner, Austria

Cycles Gladiator Merlot, USA

Purezza Water Still & Sparkling

Please ask your waiter about our plant-based alternatives

Please note that some of dishes may contain Allergens. See the definitions below for the symbols in the menu: Celery (CY) - Gluten (G) - Crustaceans (C) - Eggs (E) - Fish (F) - Lupine (L) - Milk (MK) - Mollusca/Shellfish (M) - Mustard (MD) - Nuts (N) - Peanuts (P) - Sesame (SS) - Soya (S) - Sulphites (SP) For further information please speak with a member of the catering crew. (V) Denotes Vegetarian Choice.