Christmas menu.....



COLD STARTER

Scallop ceviche with orange, cilantro, and habanero

WARM STARTER

Slow roasted pork belly with toasted almonds

FISH COURSE

Pan roasted New Zealand Black Grouper served in a zesty shrimp broth

MEAT COURSE

Roasted rack of lamb with honey rosemary Merlot reduction and fingerling potatoes

DESSERT

Pomegranate cinnamon goat cheese cheesecake, mango puree, and mint coulis



u Emy Destinnove