



GLOBAL CUISINE

Sept 8th – 28th 2022

Three-Course Dinner \$42.00 per person

Beverages, Gratuity + Tax not included

Choice of one dish from each course



Appetizer

Mushroom Top Ten *V *GF

Medley of 10 types of Local Grown Mushrooms, Okonomiyaki Sauce, Truffle Essence

Braised Pork Belly with Kale & Quinoa Salad

Longboard Beer Braised Pork Belly, Quinoa, Kale, Cucumber, Tomato, Onion, Parsley, Yuzu

Singapore Black Pepper Prawns

Wok Stir Fry of Prawns, Curry Leaves, Soy, Garlic, Shallots, Black Pepper & Cilantro

Natural Chicken Liver Pâté

Madeira Infused Chicken Liver Pâté, Cornichons, Pickled Red Onion & Crostini

Entrée

Cauliflower Steak *V *GF

Purple Cauliflower Steak, Local Grown Mushrooms, Kale & Quinoa Salad, Roasted Tomatillos

Coco Lime Grouper *GF

Grilled Gulf Grouper, Coconut Lime Encrusted, Mango Beurre Blanc, Roasted Tomatillos and your choice of White Rice or Garlic Mashed Potatoes

Beef & Broccoli

Boneless Beef Short Rib, Szechuan Peppercorn Fumet, Grilled Broccolini, and your choice of White Rice or Garlic Mashed Potatoes

Homemade Dessert

Vegan Blueberry Panna Cotta *V *GF

Vegan Blueberry Infused Panna Cotta with Fresh & Preserved Local Blueberries

Carrot Cake

"Nut Free, Organic Carrots, Buttercream Frosting"

Warm Brownie a la Mode

Warm Chocolate Chunk Brownie with French Vanilla Ice Cream, Nut Free

THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT / NO SUBSTITUTIONS OR SPLIT PLATES

•CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS