

Sail GP Special

BY CULINARY DIRECTOR ALAN SMITH

\$80 per person | 3-Course Set Menu (Choose your Entrée, Main & Dessert)

TO START

FOCACCIA (V)

whipped ricotta and thyme-infused honey

ENTRÉE (1)

FRESH OYSTERS (2 pcs) (GF, DF, NF)

natural or mignonette with a touch of yuzu

PORK BELLY (GF, DF, NF)

roasted, apple, mango, fennel salad with nam-jim dressing

CITRUS CURED SALMON (GF)

crème fraîche, dill, capers, micro leaves, drizzle of extra virgin olive oil

MASSIMO'S BURRATA (GF, V, NF)

vine ripened tomato, basil, balsamic glaze

MAIN (1)

MARKET FISH (GF, NF)

grilled, broccolini, pepper natta, passionfruit beurre blanc infused with saffron

HERB CRUSTED LAMB RUMP (NF)

edamame salad, nori chips, dashi beurre blanc

DUCK BREAST SALAD (GF, DF)

seasonal greens, citrus dressing, pecan nuts, toasted sesame

POTATO GNOCCHI (V)

tossed in sage butter, parmesan, finished with a hint of truffle oil

DESSERT (1)

MANGO, MANUKA HONEY CHEESECAKE (V)

manuka honey glaze

ETON MESS (GF, V)

meringue shards, seasonal berries and berry compote

FISH