



## Lunch

### Entrée

Sesame Encrusted Yellow Fin Tuna,  
Sushi Rice Croutons, Coriander Salad, Pickled Ginger & Wasabi Foam.

Cornish Brown Crab Tortellini,  
Cucumber Gelee, Fried Ginger & Ginger Dressing.

### Main Course

New Zealand Venison Burger,  
Soft Floured Onion Seed Bap Served Open, Plumb Chutney, Olla Blonder Leafs with Garlic  
Alioi.

Jasmin Turbot,  
Shredded Slaw, Lemongrass Dressing, Crispy Seaweed with Lemon Air.

### Dessert

Pecan Pie,  
Mascarpone Ice Cream, Mandarin Curd, Mandarin Segments & Caramelised Nuts

Fresh Fruit, Ice Cream or Sorbet.

# ILLUSION

## Dinner

### Entrée

Ceviche Of Scallop,  
Tarragon, Blood Orange & Fennel Foam

Wagyu Tartare,  
Duck Egg, Straw Potato with Anchovy Dressing.

### Main Course

Szechuan Calamari,  
Bean Sprout Salad, Apple, Radish, Avocado & Safron Aioli

Roasted Butternut Squash, Feta & Sage Tortellini, (V)  
Whipped Pine Nut Oil Dressing, Pine Nut Salad & Rocket (Pecorino Wafer).

### Dessert

Cherry & Pistachio Salad with Verona Chocolate Fondant

Fresh Fruit, Ice Cream or Sorbet