

Beef Wellington Master Class Dinner \$150++

Welcome drink made with sparkling wine

Start your evening

*Seared scallops with curry & apple puree, spiced brandy snap,
treacle cured bacon, celery cress*

Starters to share

*Flatbread, fennel and pork sausage, spinach, crème fraîche, red chili, shallots
Spicy salmon tartare, cucumber, chili, garlic, avocado & mango puree, wonton crisps
Tamarind spiced chicken wings, spring onions, coriander
Watermelon salad, avocado, feta, rocket, pumpkin seeds, balsamic*

Your creation of

*Beef Filet Wellington served with mashed potatoes, glazed carrots, seasonal greens
and red wine jus*

Sweet touch

*Vanilla Sable tart with raspberry mousse and vanilla ice cream
Chocolate fondant with salted caramel and mint chocolate chip ice cream
Diplomatico Reserve cheesecake with mango sorbet*

*All prices are subject to 10% service charge and prevailing government taxes
If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients
in our dishes before you order your meal.*