

Chef's Palette Menu Overhaul

1. "Spiced Pumpkin Soup with Toasted Pepitas"

Description: "Warm up to the comforting embrace of our spiced pumpkin soup. Silky in texture and rich in flavour, it's garnished with toasted pepitas, adding a delightful crunch to every spoonful."

2. "Crispy Duck Salad with Pomegranate Vinaigrette"

Description: "Journey through contrasts with our crispy duck salad – where tender meat meets crispy skin. Drizzled with a tangy pomegranate vinaigrette, it's a melding of flavours both bold and delicate."

3. "Mediterranean Olive and Herb Focaccia"

Description: "An ode to the Mediterranean – freshly baked focaccia, infused with aromatic herbs and adorned with kalamata olives. Served warm with a side of extra virgin olive oil dip, it's a gentle embrace of sun-kissed flavours."

4. "Wild Mushroom Risotto with Truffle Oil"

Description: "Indulge in the earthy symphony of hand-foraged wild mushrooms, meticulously folded into creamy Arborio rice. Drizzled with white truffle oil, every bite is a luxurious dance of textures and deep, woody flavors."

5. "Seared Ahi Tuna with Mango Salsa"

Description: "Experience the ocean's bounty with our perfectly seared Ahi tuna steak. Paired with a refreshing mango salsa that balances sweet and tangy notes, it's a tropical culinary journey on a plate."

6. "Braised Lamb Shank with Rosemary Jus"

Description: "A testament to patience and passion – tender lamb shank, slowly braised to perfection, releasing flavors deep and rich. Complemented by a fragrant rosemary jus, this dish celebrates the age-old romance between meat and herbs."

7. "Roasted Vegetable Medley Tart"

Description:"A canvas of flaky pastry holds a colourful medley of seasonally-sourced vegetables, roasted to caramelized perfection. A celebration of nature's palette, this tart is a mosaic of flavors and textures."

8. "Velvety Chocolate Mousse with Berry Compote"

Description:"Dive into layers of decadence with our velvety chocolate mousse, boasting deep cocoa notes. Accompanied by a tangy berry compote, it's a harmonious blend of bitter, sweet, and tart – a finale to remember."

9. "Lemon and Basil Sorbet"

Description:"Cleanse your palate with a refreshing fusion of zesty lemon and aromatic basil. Our sorbet, light yet bursting with flavor, is a rejuvenating escape, reminiscent of sunlit Italian orchards."

10. "Artisanal Cheese Platter with Fig Jam"

Description:"Showcasing a curated selection of the finest cheeses, our platter invites you to explore varying notes of creamy, tangy, and sharp. Paired with a luscious fig jam, it's a symphony of tastes that beckon the discerning palate."