



World Gourmet Summit Dinner Menu  
7 to 13 April 2008

**Gravlax of Beef**

Wagyu tenderloin, gravalax style marinate, confit of lemon, slow roasted San Marzo tomato, pot wine reduction

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**Scallop with Carrot pureé**

Pan-seared Japanese scallop scented with cumin, carrot and truffle puree with squid ink jus

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**Duck Liver Tortellini**

Prawn and duck liver tortellini spiced with coconut, shitake mushroom and coriander, served with a warm leek salad and finished with a light shell fish and port wine foam

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**Roasted Pork Loin**

Roasted Kurabuta pork loin, celeriac and pear purée served with panache of baby vegetables and plum brandy cream sauce

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**Chilled Apple Crumble**

Cider Jelly, roasted apples, caramel mascarpone, almond and vanilla crumble and green apple sorbet

\$150++

American Express Card Members will enjoy a complimentary glass of Prosecco