

Journey of the Senses

Fragrances	Textures	Ingredients
Seaweed	Crunch	Olive oil poached Tasmanian salmon, apple and fennel salad
Truffle	Smooth	Seared Japanese scallop, cauliflower puree, truffle pesto, caviar
Vanilla	Rich	Foie gras, apricot brioche, confit of prawn, vanilla bean butter sauce
Chorizo	Combination	Roasted barramundi, chorizo puree, white onion cream, baby spinach
Asian spice	Tender	Braised wagyu cheek, artichoke mash, asparagus, salsa rossa
Walnuts	Creamy	Washed rind heritage, beetroot and quince paste, walnut dressing
Lavender	Texture	Five - textured chocolate delight, calabaut fondue, nutella powder

Journey menu for 120 per person
Journey wine pairing for 80 per person

Please note this menu is on offer for the entire table
Please ask for our island sommelier if a wine pairing is required

Should you have any specific dietary requirements or food preferences we will be more than happy to oblige
Simply speak to a member of the team for assistance creating your bespoke culinary experience

Prices are quoted in US Dollars and subject to 10% service charge and government taxes