

MERCADO

SET MENU

Marinated olives

Smoked hummus, za'atar & hand rolled flat bread

Scallop carpaccio w/ corn, cucumber & lime

Polenta & parmesan fritto, red cabbage

Beetroot, goats curd, hazelnut & honeycomb

Iberico jamon, nashi pear & caramelized pepitas

Foie gras parfait w/ cherries & toast

Grilled chorizo, almond, piquillo & white balsamic

Roasted prawns w/ carrot, lemon & oregano

Chef's selection of rotisserie meats

Seasonal sides

Dark chocolate mousse, coconut ganache & spiced cherries

Petit fours

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Per person, for the whole table