

# DINNER - TABLE D'HÔTE RICHMOND BRIDGE\* MENU

## ENTRÉES

### **KING PRAWN WITH GAZPACHO (GF, DB)**

Poached king prawn with yuzu dressing, organic tomato and buffalo mozzarella served with citrus-flavored beetroot, braised carrot and spiced gazpacho

### **SEARED FOIE GRAS**

Seared foie gras on top of poached green apple stuffed with brandy-maple bread pudding and served with crisp prosciutto, creamy bacon sauce and red wine jus

### **SOY-BRAISED WAGYU**

Australian wagyu beef braised with orange-infused soy sauce till moist and tender then slightly caramelised, served with creamed fennel and roasted button mushrooms

## MAINS

### **GRILLED SALMON**

Grilled marinated salmon served with local prawn tortellini, dill and fennel purée, confit cherry tomato, edamame and white wine sauce

### **DUCK VARIATION**

Pan-seared duck breast and baked duck leg served with red wine cherries, crispy almonds, farm-picked watercress, sautéed bok choy and potato soufflé

### **LAMB DUO**

Herb-crusting lamb rack and lamb shank ballotine served with olive and Parmesan zucchini roll, organic tomato compote, rosemary olives, fresh goat's cheese and lamb jus

## DESSERTS

### **TARTE TATIN**

Upside-down tart with caramelized pears served with your choice of Roquefort cheese or vanilla ice cream

### **CHOCOLATE-ESPRESSO LAVA CAKE**

Rich chocolate-espresso lava cake served with a light Cointreau cream mousse and vanilla gelato

### **STEAMED GINGER AND JACKFRUIT PUDDING**

Ginger and jackfruit pudding served with vanilla-scented honeycomb, tropical salsa, mango curd and crème Chantilly

## THREE COURSE MENU

\* The 1832 Richmond Bridge, on the 'Convict Trail' north of Hobart in Tasmania, is the oldest bridge still in use in Australia today.

Prices in Rupiah '000 | 10% tax and 7% service charge will be added to the final bill