

***TURTLE TREE HOUSE
DINNER MENU***

OMNIVORE

Amuse Bouche

Consommé

Spinach | Micro Herbs | Chicken Duxelle Ravioli

Crispy Confit Duck Leg

Sauerkraut | Caramelised Pineapple | Beetroot Jus

Lamb Loin

Potato Crostissant | Glazed Shallot | Shallot -Thyme Jus

Pre-Dessert

Chocolate Cremeaux

Chocolate micro sponge | Carob gelee | chocolate soil

Petit Four

VEGETARIAN

Amuse Bouche

Braised Tofu In Shitake Broth

Soba | Pickled Ginger | Bok Choy

Pumpkin Risotto

Parmesan Cheese | Spice Roasted Pumpkin | Homemade Pickle

Stuffed Cottage Cheese with Kadhai Vegetables

Tomato-onion Curry Sauce | Charred Bell Peppers and Onions
Lacto Vegetables

Pre-Dessert

Mixed Berry Crumble

Berry Compote | Vanilla Crumble

Petit Four

PESCATARIAN

Amuse Bouche

Green Pea Mint Soup

Cod Brandade | Dashi | Shrimp

Reef Fish With Vegan Beurre Blanc Sauce

Quinoa | Herbs Oil | Edamame

Bamboo Lobster With Thermidor Sauce

Burnt Leek | Parsnip Puree | Compressed Apple

Pre Dessert

Coconut Crème Brule

Caramelised Sugar | Coconut Flakes | Fresh Berries

Petit Four