



## **WESTERN SET LUNCH MENU A**

### **Soup**

Cream of Bouillabaisse  
Seared Fish Branade and Rouille Toast

### **Veal Duet**

Herb-crusted Sweetbread  
Char-grilled Fillet of Veal with Wild Mushrooms  
Vanilla Cherry Tomato and Sweet Potato Mash  
Port Wine Sauce

OR

### **Chilean Sea Bass**

Pan-seared Sea Bass with Sage and Bacon Gnocchi  
Grilled Asparagus, Heart of Palm and Sauce Vierge

### **Pumpkin**

Pumpkin Semolina Pudding with Orange Confit  
Buttermilk Raspberry Ice Cream

**Freshly Brewed Coffee, Decaffeinated Coffee  
Selection of Teas**



## **WESTERN SET LUNCH MENU B**

### **Soup**

Double-boiled Mushroom Consommé  
with Sautéed Mushroom in Paper Pouch

### **Lamb Duet**

Braised Baby Lamb Shank  
Apricot Rack of Lamb  
Blue Cheese Fondue and Natural Jus

OR

### **Chilean Sea Bass**

Knave of Tasmanian Rock Lobster  
scented with Orange and Ginger Oil

### **Champagne and Balsamic**

Chilled Champagne Soup with Balsamic Figs  
Red Wine Ice Cream

**Freshly Brewed Coffee, Decaffeinated Coffee  
Selection of Teas**