

AVIANTO



Month of Love

DINNER MENU

AMUSE BOUCHE

SMOKED SALMON POCKET
With Salted Avocado & Lemon Mousse

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STARTER

LEMONGRASS RISOTTO
With Butter Poached Green Pea, Citrus Oil & Parmesan

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PALET CLEANSER

BEETROOT & LIME SHOT

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MAIN COURSE

STONE GRILLED CHICKEN SUPREME
Served On Pearl Barley & Cinnamon Crumble With Cracked Potato,
Weltered Greens & Green Pea Mousse

Or

BEEF FILLET

With Garlic Rosemary Jus, Served With Parmesan Potato Bake & Weltered Greens

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DESSERT

GRILLED PEACHES
Served On Mascarpone Mousse With Cracked Meringue, Lemon Curd & Shortbread Crumble