

# AVIANTO



## MATRIC FAREWELL GALA DINNER 2025

### PLATED MENU

#### CURTAIN RAISER

Starters

##### **Dancing Duo - Halloumi & Pear Salad**

A flavorful pair of warm halloumi and pear, waltzing with rocket, peppadews, pickled carrot, cocktail tomatoes, and pecan nuts, all drizzled with a tangy fennel and honey dressing.

OR

##### **Golden Spotlight - Butternut Crème Brûlée & Mushroom Cigar**

A velvety butternut crème brûlée topped with pumpkin seed praline dust, perfectly paired with a wild mushroom cigar and a vibrant citrus salad.

#### INTERMISSION

Sorbet

##### **Passion Fruit Sorbet**

A zesty, palate-cleansing scoop of passion fruit sorbet to keep the evening fresh and fabulous.

#### GRAND PERFORMANCE

Main Course

##### **Star Performer - Roast Deboned Chicken Thighs**

Greek-style roasted chicken thighs, marinated in lemon, garlic, and oregano, served atop buttery crushed new potatoes, parmesan and onion green beans, and blistered cocktail tomatoes, drizzled with a creamy tahini rosemary sauce and a touch of pomegranate molasses.

OR

##### **Show stopper - Grilled Fillet of Beef**

Succulent fillet of beef grilled to perfection, resting on a cloud of truffle-infused cauliflower purée, Parisienne butternut, tenderstem broccoli, and dauphinoise potatoes, finished with a rich merlot thyme jus and a refreshing chimichurri salsa.

#### SWEET FINALE

Dessert

##### **Oreo Cheesecake**

A dreamy Oreo cheesecake crowned with pecan tuiles, fresh berry compote, and a decadent drizzle of caramel sauce because every night deserves a sweet ending.

#### Lights, Camera, Feast!

Here's to a night of memories, magic, and culinary delight!

