

BUFFET MENU

SALADS

Roasted Vegies, tahini, lemon, pomegranate

Romano beans, saffron, tarragon, lemon

New Potatoes, dill, chives, Dijon, capers

Farm Greens, spinach, kale, artichoke, broccoli,
haricot verts, miso, truffle

Tomato salad, mozzarella, radicchio, rose salt, basil

Caesar, anchovy, endives, romaine, parmesan

Pasta salad, seafood, olives, artichoke, peppers

WARM DISHES

Seasonal Risotto

Market Fish

Chicken Provençal

Soups & Dips with Cheri-bread

DESSERTS

Chocolate mousse with seasonal berries

Blondie with white chocolate and berries

Mini-Pavlova with lemon curd and berries

CHÉRI

CANAPE MENU

Chevre sourdough bread with confit tomatoes 5

Lettuce gems with roasted pumpkin, saffron mayo, pepper, lime 5

Skagen toast with shrimps, eggs, mayo, pepper, lemon, dill 7

Roast beef on crostini with tarragon, horse radish, Dijon mayo 7

Chicken pate on crostini with cherry compote 7

Tartlets with crème fresh, chives, watercress, salmon roe 5

Chocolate mousse with seasonal berries 7

Blondie with white chocolate & berries 5

Mini-Pavlova with lemon curd & berries 7

CHÉRI

SET MENUS

CHERI MENU 59

Buffalo Mozzarella, cherry tomatoes, pesto, white balsamic
Lobster Risotto, King prawn, mussels, Pernod, salicornia
Crème Brûlée, Madagascar vanilla, citrus zest, strawberry

ESPLANADE MENU 55

'Grav' Salmon, asparagus, Hollandaise, tarragon, dill
Roasted Duck, hericot verts, potato pavé, cherries
Crème Brûlée, Madagascar vanilla, citrus zest, strawberry

GARDEN MENU 45

Coconut Chèvre, cherry tomatoes, pesto, white balsamic
Asparagus Risotto, fresh peas, avocado, crème fraîche, lemon melissa
Pavlova, aquafaba merengue, chantilly, raspberry sorbet

WINE PAIRING 44

NUDE PAIRING 32

CHÉRI