

MARRIOTT

CAFE

FRESHNESS REDEFINED

Thanksgiving 3-Course Set Dinner

Thursday, 26 November 2020

Appetiser

Freshly Baked Rye Bread with Walnuts, Cranberries Sourdough & Butter (V)

Seafood Platter - Boston Lobster, Snow Crab Legs, Poached Prawns, Cocktail Sauce & Lemon

Starters (Choice of 1)

Pan-Fried Duck Foie Gras with Chutney Relish & Brioche

Prosciutto with Burrata, Pomegranate, Arugula & Balsamic Reduction (P)

Honey Roasted Pumpkin Crème Soup with Chestnut Crumbs & Truffle Crème (V)

Grilled Asparagus, Kale & Radicchio Salad with Pomegranate & Yuzu Champagne Vinaigrette (V)

Mains (Choice of 1)

Slow-Roasted Turkey with Caramelised Chestnuts, Brussels Sprouts, Roasted Potato & Cranberry Jus

Coffee Spiced Beef Brisket with Broccolini, Potato Puree & Chermoula Sauce

Pan-Fried Halibut with Parsnip Puree, Sundried Tomatoes, Spinach & Lemon Herb Sauce

Roast US Angus Beef Striploin with Yorkshire Pudding, Mashed Potatoes, Roasted Vegetables & Madeira Gravy (Top up of an additional \$18++ per order)

Homemade Spinach & Ricotta Ravioli with Fresh Tomato and Basil (V)

Desserts (Choice of 1)

Chocolate Gianduja Mousse and Chocolate Caramel Touile with Chocolate Soil

Madagascar Crème Brûlée with Seasonal Berries

Spiced Pumpkin Cake with Vanilla Ice Cream

Live Station

Maple Glazed Leg Ham with Cinnamon Pineapple Sauce

\$108++ per person
(inclusive of free flow of beer & wine)

(V) Vegetarian (P) Contains Pork

Prices are subject to 10% service charge & 7% Goods and Services Tax (GST).

**The Chef reserves the right to make some changes to the menu, depending on freshness and availability of ingredients

