

Orbit Valentines Day Menu 2009

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Chefs taster to start

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Entrée

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Herb Crusted Tuna Loin

with Moroccan potato salad, rocket and preserved lime dressing

Smoked Duck Confit and Mushroom Tart

gratinated with wholegrain mustard and served with salad greens and tomato relish

Malay Fragrant Spiced Soup

With seared Atlantic Sea scallop and finished with lemongrass oil

Marinated Vine Tomato and Buffalo Mozzarella Salad

on flaky wholemeal pastry with micro herbs and roast olive salsa

Mains

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Roast Fillet of Angus Pure Beef

with potato and blue cheese mash, wild mushroom ragout and caramelized onion jus

Daily Market Fish

on sweet corn and chive risotto with fresh watercress and tomato caper salsa

Baked Chicken Breast

with biryani risotto cake, Bok choy and coconut tamarind sauce

Eggplant and Capsicum Ragout

with white bean and garlic purée, baby spinach and onion fritters

Desserts

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Strawberry and Vanilla Yoghurt Mousse

topped with strawberry and lemongrass jelly served with strawberry jam and almond crunch

Grand Cru Chocolate Curd

served on brownie base with white chocolate mousse and black currant compote

Baked Swedish Cheese Cake

with port wine poached figs and vanilla ice cream

Cheese Selection

With plum paste, grapes and falswasser crisp bread