

Degustation Dinner Menu

To begin

POL SAMBAL BUTTER & SOURDOUGH

Served with Little Lon's Coconut washed French '75 infused with Dilmah's Silver Jubilee Moroccan Mint tea

Course One

BUTTER POACHED CRAB, SUGAR SNAP PEAS, EGG CURRY & DILL

Served with a Little Lon Cucumber and Dill Spritz infused with Dilmah's Vivid Lemon Verbena infusion.

Course Two

BEETROOT CURRY, PICKLED RED ONION, BABY TARGET BEET

Served with Single Estate Oolong Better Ave. Wine

Course Three

TAMARIND GLAZED KINGFISH, DOSA CHUTNEY, SPICED JUS

Served with Cold Brewed Single Origin Ceylon Black Tea

Course Four

CURDS & TREACLE

Served with a Burnt Sugar First Ceylon Souchong Old Fashioned

Course Five

EARL GREY CHOCOLATE TRUFFLES

Served with a pot of Silver Jubilee Earl Grey tea