

# HALLOWEEN

## 5 - COURSE MENU

### PHANTOM'S FIRST LIGHT

A delicate arrangement of plant-based salmon with a delicate yuzu wasabi vinaigrette exquisitely layered with avocado, finished with micro-greens & side of cornichons.

### WITCHES' BREW

A silken roma tomato velouté, delicately infused with basil essence & a touch of roasted garlic, finished with a swirl of crème fraîche.

### SEA OF SHADOWS

Pan-seared Chilean sea bass, served with caramelised leeks, harissa, & a refreshing fennel broth.

### GRAVEYARD DUET

Twin preparation of quail, featuring a crispy fried quail with tulip dill & lemon remoulade, alongside a baked quail with potato hasselback & asparagus, finished with a rich raspberry jus.

### SWEET SPELLS

Indulge in our decadent dessert bar, featuring an assortment of fresh fruits, rich chocolate fondue, artisanal cakes, & ice creams.



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## 5-COURSE VEGETARIAN MENU

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### FOREST OF SHADOWS

Spinach, ricotta grantortellone in morel cream sauce, sauteed morel & shaved black summer truffle.

### WICKED EMBERS

Grilled chipotle glazed cauliflower, romesco sauce, chevre cheese & caramelised pine nuts.

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