

Maya Sari Dinner

To Begin

Water Melon and Goat Cheese Carpaccio

Candied walnuts, blood orange coulis & basil salad

Sashimi Grade Yellow Fin Tuna

with five accompaniments

Bresaola with Manchego Shavings

rocket, almond and mango salad, sherry vinegar dressing

Spanish Style Garlic Prawns

with white wine & chili, served with crusty bread & salsa picada

Soups

Green Cucumber Gazpacho

with vegetable sticks and olive oil croutons

French Shallot Soup

Sea scallop & basil carpaccio, truffle oil

To Follow

Seabass with Saffron Potato Scales

Steamed greens and mussel cardamom masala

Slow Cooked Moroccan Style Lamb Shanks

with saffron vegetables, chick peas and cous cous

Duck leg confit

beetroot rosti, broad beans with pancetta, roast garlic aioli and cresses

Pork Escalopes & Slow Roasted Belly

Cabbage remoulade, caramelized cider apples & mermaids tresses

Tournedos Rossini Maya

Grain fed angus beef fillet on potato sauté, topped with foie gras, white truffle butter and wild mushroom jus

Something Sweet

Apricot and tamarillo

Meringue with cinnamon and cardamom cream, tamarillo sorbet & almond praline

Passion fruit semi-freddo

with lemon glaze, mango & berry salad

Honeyed baklava of

pistachio & walnut, fig & rosewater puree, baked rhubarb fool

Chocolate mascarpone

with rose scented pear, pistachios and homemade turkish delight

Cheeses

Select from our imported cheese variety