



VELI DINNER

PLEASE CHOOSE ONE DISH FROM DESSERT SELECTION

AMUSE BOUCHE

KUREDU HOME CURED SALMON WITH PAN SEARED TIGER PRAWNS
avocado and passion fruit salsa, green apple fondue,
shaved young asparagus, beetroot

INDIAN OCEAN LOBSTER THYME AND ORANGE CONFIT
young arugula leaves, snow peas, young asparagus,
purple potatoes, watermelon, pine nut and honey mustard dressing

RED CURRANT AND CHAMPAGNE
homemade red current and champagne granite

HERB CRUSTED ROASTED AUSTRALIAN LAMB RACK
(alternative option australian black angus tenderloin)
thyme scented caramelized red onion and red cabbage mash
baby carrots, wild mushrooms jus

VELI SIGNATURE CREPES FLAMBÉ
crepes, grand marnier caramel sauce, warm berry and
sweet mango thai basil scented compote, raspberry sorbet

CHOCOLATE EXPLOSION
roasted peanut crumble, "callebaut" milk chocolate pate a bomb,
fresh raspberries compote, fresh berries, hot butterscotch sauce

TROPICAL FRESH FRUIT
cut exotic fruits with passion sorbet

\$240 PER PERSON