



# VELI DINNER MENU

## Amuse Bouche

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### **Kuredu Home Cured Salmon with Pan Seared Tiger Prawns**

*Avocado and Passion Fruit Salsa, Green Apple Fondue,*

*Shaved Young Asparagus, Beetroot*

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### **Indian Ocean Lobster Thyme and Orange Confit**

*Young Arugula Leaves, Snow Peas, Young Asparagus,*

*Purple Potatoes, Watermelon, Pine nut and Honey Mustard Dressing*

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### **Red Currant and Champagne**

*Homemade Red Current and Champagne Granite*

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### **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*

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### **Veli Signature Crepes Flambé**

*Crepes, Grand Marnier Caramel Sauce, Warm Berry and*

*Sweet Mango Thai Basil Scented Compote, Raspberry Sorbet*

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### **Chocolate Explosion**

*Roasted Peanut Crumble, "Callebaut" Milk Chocolate Pate A Bomb,*

*Fresh Raspberries Compote*

*Fresh Berries, Hot Butterscotch Sauce*

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### **Tropical Fresh Fruit**

*Cut Exotic Fruits with Passion Sorbet*

