

# STRAITS CAFÉ

## SET MENU

### ENTREE

#### **Goats Cheese**

Goats cheese and chive stuffed tortellini with mushroom ragout, peas and fried shallots

#### **Soft Shell Crab**

Crab on a crispy tortilla disc topped with baby gem lettuce, refried beans, grilled corn topped with chipotle mayonnaise

#### **Twiced Cooked Pork Belly**

Pork belly on a minted pea veloute, sweet potato twirl, snow pea tendrils, finished with a balsamic glaze

### MAINS

#### **Crispy Skinned Salmon**

Salmon served on a bed of saffron risotto with lime butter blanc, watercress salad and preserved lemon

#### **Chicken Breast**

Chicken filled with lemon and feta on a fried polenta cake, green beans and pan juice

#### **Roasted Pumpkin Risotto**

Risotto with braised leek, baby spinach, topped with peanut brittle and fried leek

#### **Porterhouse Steak**

Steak served with herb butter with Garden Salad

### TO FINISH

#### **Lavender Crème Brûlée**

Crème Brûlée served with rhubarb compote with a spiced pastry twist

#### **Soft Meringue**

Meringue served with fresh berries and passionfruit sauce

#### **Dark Chocolate Addiction**

with Belgian chocolate sauce and double cream