

Culinary Portfolio

Cornel Bontea

Executive Chef

Lobster Bisque



Seabass Tartare



Smoked Salmon Cannelloni



Venison Carpaccio



Lamb Loin Wellington



Tandoori Salmon



Whole Dover Sole



Grilled Halloumi Rissoto



VINDALOO - Spicy Goan Curry made with tender pork, tomatoes, chili and garlic
SORAK - Soup Style Spicy Vegetable Masala with Onions, Tomato and Chilli
XACUTI - Authentic Goan Curry of Chicken, Spices, Poppy Seeds, Sliced Coconut and Red Chilli



Goan Pumpkin, Raw Papaya Verdur – Mild Fresh Corriander, Coconut cream and Vegetable broth
Roast Mas - Traditional Juicy Spiced Slow Roast Beef in Earthly Flavours
Sungta Kodi - Goan Curried Prawns cooked in Hot Spices and fininsed with Tropical coconut milk
Lamb Xacutti - Blend of Toasted Coconut, Corriander Seeds, and Chillies



Asian Salad, Soy Ginger Dressing

LAWAR AYAM - Indonesian Chicken and Green Bean Salad

Beef Tataki, with ginger ponzu caviar and

Fried Shrimp with Green Mango salad, Cha



Korean bulgogi beef Bao Buns, with Pickled Radish and Cucumber, Korean BBQ Sauce
Korean Gogujang Fried Chicken Wings Asian BBQ sauce
Beef Sirloin with Crispy Shallots Glazed Shitake Mushrooms, Sesame & Yuzu Hollandaise
Lobster croquettes, charred lime, nori gomasio, Ponzu Dressing
Sate Babi Pedas Manis



Dadar Gulung Pandan
Khao Niew Mamuang
Mango & Lychee mille-feuille, street graffiti, raspberry sorbet
Ginger Cheese Cake with Mango Jelly, Raspberry Gel



Scottish Butter Seared Lobster- With Roasted Carrots, Carrot puree and buttermilk puree
Cured Highland Venison With Redcurrant cream, crisp sourdough shards and Kidder ton Ash cheese
Orkney scallops With burnt aubergine puree, pork belly and fermented grains
Braised Scottish Pork Cheeks With a carrot puree, crispy potatoes, Charred and pickled onions
Charred Tender stem Broccoli With goat's cheese, quince terrine and caramelized hazelnut crumb



Rhubarb crumble With Cream o' Galloway vanilla ice cream
Dark Chocolate and Orange Ganache With orange gel, Orange parfait and cocoa nib tuile
Apple and Elderflower Fool With Honeycomb Biscuit, Sorrel Granita and Apple Foam

