



BEACH
on sixth

OCEANFRONT DINING REDEFINED
DIVE INTO 6 COURSES OF CULINARY
EXCELLENCE WITH CHEF
PETE ANSELL





B E A C H
on sixth

6 COURSES MENU OPTIONS

MENU 1

PALLETE CLEANSER

BUTTERNUT SQUASH VELOUTE, PARMESAN, TRUFFLE OIL

CURED SALMON, BEETROOT GEL, LIME CREME FRESH, CUCUMBER PICKLE AND CAVIAR

60 HOUR COOKED LAMB ,FONDANT POTATO, TOMATO CONFIT CARAMELISED CAULIFLOWER PUREE, ASPARAGUS AND WILD MUSHROOM

CHOCOLATE GANACHE,BLUE CHEESE, POPCORN POWDER

DECONSTRUCTED MANGO AND PEANUT BUTTER CHEESECAKE



MENU 2

PALLETE CLEANSER

VICHYSOIRE, POACHED OYSTER,

CONFIT DUCK SALAD

48 HOUR WAGYU BEEF CHEEK, FONDANT POTATO, TOMATO CONFIT CARAMELISED CAULIFLOWER PUREE, ASPARAGUS AND WILD MUSHROOM

CHOCOLATE GANACHE,BLUE CHEESE, POPCORN POWDER

DECONSTRUCTED MANGO AND PEANUT BUTTER CHEESECAKE

PRICING

FOR 2-6 GUESTS \$330 PER PERSON

7-12 GUESTS - \$275 PER PERSON

***ICE-CREAM MADE AT THE TABLE CAN BE ADDED FOR \$100 PER BOOKING**