

Amuse Bouche

### Chef's canapé of the day

An elegant prelude of delicate flavours.

Appetizer

# Pan-seared scallop with citrus dressing

Scallop | citrus essence | garden greens.

Soup

## Creamy seafood chowder

Velvety seafood broth | artisan bread.

Main Course

### Pan-seared Barramundi with lemon butter sauce

Herb-garlic potato | seasonal vegetables.

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### Chicken Roulade with mushroom cream sauce

Garlic mash | seasonal vegetables | black pepper jus.

Dessert

#### Red Velvet Lava Cake

Warm ganache | praline chocolate | fresh strawberry | artisan ice cream.

\*All prices are inclusive of 10% service charge and 6% service tax

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