

IN-HOUSE CHEF MENU

Mayan Luxe Villas

MINIMUM 6 PEOPLE

Canapes, main, dessert - 2 hour service time \$60 pp
Entrée, main, dessert - 3 hour service time \$70 pp
Canapes, entrée, main, dessert - 4 hour service time \$85 pp

CANAPES (select 2)

Triple cheese tarts with cracked black pepper.

Tuna, avocado and pickled ginger sushi with lime mayo, wasabi and soy.

Smoked chicken tartare, avocado, garlic crouton and zesty lemon mayo.

Antipasto ragout stuffed mushrooms with shaved parmesan.

Lemon Myrtle smoked salmon, dill lime crème fraîche, cucumber disk.

Roast pumpkin pine nut parmesan tartlets.

Teriyaki Eye fillet, sesame sushi wafer, wasabi mayo and nori dust.

ENTREES (select 2)

Crispy pork belly, cauliflower puree and hoisin glaze.

Smoked chicken, roast pear walnut salad and tarragon dressing.

Pulled pork, sesame pancake, micro Asian vegetable sprouts and sticky soy ginger drizzle.

Grilled prawns, pickled ginger wakame slaw and wasabi mayo.

Peking duck pancake, mandarin snowpea salad, orange honey soy dressing and sriracha mayo.

Garlic butter scallops, zucchini ribbons and lemon dressing.

Goats cheese stuffed mushrooms, macadamia crusted, bed of baby spinach.

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MAINS (select 2)

Pan fried Barramundi, crunchy lemon pepper potato chunks, asparagus and caper hollandaise.

Rib fillet, garlic roasted smashed baby chats, broccolini and red wine jus.

Crispy skinned chicken breast, grilled polenta cake, sautéed zucchini and lemon cream sauce.

Moroccan lamb shanks in carrot onion apricot chickpea broth, butter cous cous and coriander yoghurt.

Duck breast, mushroom risotto, micro purple kale and blackberry duck jus.

Grilled Salmon fillet, lime coconut risotto, mild chilli kaffir lime coconut sauce and chiffonade bok choy.

Slow cooked beef short ribs in port, garlic confit potato mash and baby green beans.

DESSERTS (select 2)

Tiramisu – traditional Italian coffee liquor sponge fingers layered with mascarpone.

Crème brulee tarts with a strawberry compote and vanilla bean cream.

Passionfruit curd crepes, white chocolate ganache and toasted almond flakes.

Dark chocolate pudding with a butterscotch schnapps caramel sauce and double cream.

Lime tart, pouring cream, blueberries and raspberries.

Apple tart tatin, cream anglaise and rhubarb compote.

Fig jam tart, grilled figs and vanilla ice cream.

Coconut pannacotta, blackberry coulis and roasted coconut flakes.

Golden chocolate hazelnut tart, frangelico crème and whipped cream.