SEADUCTION
RESTAURANT + BAR

Degustation Dinner Menu

Five courses ***one hundred and fifteen dollars***

Five courses with matching wines
Tasting size- one hundred and fifty dollars
Full size- one hundred and eighty dollars

Seared diver scallops served with andalouse sausage crumble,
sweet corn custard and carrot essence

* * * *

Ora King Manuka wood smoked salmon
with noilly pratt infused butter cream and two caviars

* * * *

Seaduction Foie Gras parfait with tempura prawn,
tarragon sponge and a light truffle oil with brioche soil

* * * *

Roasted quail, honey and fig farce,
with a pudding of bread, butter and sage.

* * * *

Callebaut chocolate ribbon, salted popcorn cluster, peanut butter,
Chocolate crumbs and liquid caramel

* * * *

Petit fours served with coffee or tea