### ENTRÉE
- Miso Beef Ramen
- Pan Fried Rice Noodle Rolls
- Spicy Tofu Salad

### MAIN
- Braised Lamb with Stout and Black Pepper and Creamed Polenta
- Steamed Lemon Chicken
- Wok Fried Mushrooms with Green Asparagus and Coriander

### DESSERT
- White Sticky Rice with Rhubarb and Orange Compote
- Maple Poached Pears with Ricotta and Pistachio Cream
- Creamy Mango Brulee
- Tea/Coffee and Chocolate Truffles

(v) Vegetarian

All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame and shellfish. If you have a food allergy and/or sensitivity please inform our staff so that consideration may be given in the preparation of an appropriate meal for you. The number of portions of each dish is limited as this is a training environment. Thank you.