

MILL PRIVEE

Choice menu for this evening

Sous Vide Calamari Salad

Chorizo Citrus Segments, Organic Greens, Charcoal Cream

or

House Tomato Salad

Goat Cheese Mousse, Bacon Crisp, Maple Vinaigrette, Toasted Pistachios

or

Soup Du Jour

BBQ Lobster Tail With Peanut Glaze

Citrus & Vodka Risotto, Burnt Seasonal Vegetables, Chilli Oil

or

Grilled Beef Tenderloin

Truffle Infused Sweet Potato Cake, Beetroot Puree, Demi Glaze

or

Crispy Pumpkin Ravioli

Stilton Cream, Toasted Pine Nuts Compressed Spinach Leaves, Pickled Curried Raisins

Deconstructed Coconut Key Lime Pie

or

Homemade Sorbet

or

Homemade Ice Cream

EXECUTIVE CHEF HALVA BROWNE | 13% TAX & 12% GRATUITY WILL BE ADDED TO YOUR BILL