

# A feast that's fit for AKNG

#### Starter

## King Salmon Marinated with Fresh Coriander \$160

Served with baby root vegetables, micro green salad, sour dough toast and coriander mustard dressing

# Main Course (Daily Different Selection) King Salmon Coulibiac \$160

With fennel and green leaves salad and champagne cream sauce

# Roasted King Salmon Fillet with Garlic Herbs Crusted \$160

With purple mashed sweet potato, green and yellow zucchini spaghetti and garlic butter sauce

### 45°C Confit King Salmon \$160

With crushed new potatoes, green asparagus, lemon grass and tomato cream sauce

### Sesame Crusted King Salmon Fillet \$160

With green pea puree, roasted Parisian potatoes, glazed baby carrots and tomato and shallot salsa

Dessert
King's Cake \$55

Served with vanilla sauce