

Fusion Menu



Culinary & Hospitality Training School
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First Course

Crab & Smoked Fish Fritters
served with a Black Poppy Seed & Balsamic Dressing

Prawn Laksa with a crisp Wonton Garnish

Chicken Consommé with Vermicelli, Chicken Wontons,
Coriander and a Poached Egg

Main

Crusted Pork Loin Steak, Braised Vegetables and Potato Marquis
served with a Peach and Ginger Sauce

Braised Beef Rolls, served with a glazed Vegetable Collection with Potato Marquis

Pan roasted Salmon served with a braised Cabbage Parcel,
Dauphine Potato and Lemon Garlic Dressing

Vegetable Ricepaper Wraps
served with Vegetables and Potato du Jour (Vegetarian option)

Dessert

Cinnamon French Toast with caramelised Rhubarb and Almonds

CHATS Chocolate Brule with Espresso Chantilly Cream

Warm Apricot Sponge with a Caramel Sauce and Apple Wafer