

Kew Progressive Dinner Menu

Anh Anh Vietnamese

- Entree 1:** Crispy pork bao: mini bun with roast pork belly, pickle and salad mix (2 pcs)
Entree 2: Duck rice paper roll - crispy duck with salad mix, pickle, coriander & cucumber (4 pcs)
- Main 1:** Vietnamese diced beef - scotch fillet steak stir fried with capsicum & onion, served with salad mix on steamed rice (gf)
Main 2: Salt & pepper soft shell crab - deep fried soft shell crab in a light batter, served with salad mix on steamed rice
- Dessert 1:** Blueberry cheesecake with vanilla ice cream (veg)
Dessert 2: Banana fritter with vanilla ice cream (veg)

Araliya

- Entree 1:** Devilled chicken in a hopper - shredded chicken in a pungent tomato and chilli sauce, served in a fermented rice flour and coconut milk batter pancake (medium to hot) (gf) (df)
Entree 2: Root vegetables with Araliya herbs and spices in a fermented rice flour and coconut milk batter pancake (vegan) (gf) (df)
- Main 1:** Turmeric-spiced cashew curry with lentil, baby spinach and chilli jam. Served with string hopper pilau, steamed thin strings of rice flour dough, tossed in vegetables (vegan) (gf) (df)
Main 2: Lamb meat balls with string hopper pilau – minced lamb meat balls in a curry of Araliya spice blend of cumin and mint, served with steamed thin strings of rice flour dough tossed in seasonal vegetables (gf) (df)
- Dessert 1:** Dark chocolate mousse with raspberry coulis and chocolate soil (gf)
Dessert 2: Sago and mango pudding (vegan) (gf) (df)

Buoy Pizza

- Entree 1:** Slow cooked Italian meatballs, chunky Napoli, crusty bread and shaved parmesan
Entree 2: Barramundi spring rolls served with rocket, garlic aioli and salad (df)
- Main 1:** Risotto Marinara – with hand-selected seafood by our Chef, roasted garlic, white wine and sea salt, tossed in a Napoli sauce (gf)
Main 2: Cannelloni - traditional spinach and ricotta cannelloni, Napoli sauce, shaved parmesan (veg)
- Dessert 1:** Lemon meringue pie served with raspberry coulis and cream (veg)
Dessert 2: Warm chocolate lava cake served with vanilla ice cream (veg)

Chicci

- Entree 1:** Calamari dusted with lemon and pepper herbs, served with a rocket and cherry tomato salad, with tartare and lemon on the side
- Entree 2:** Traditional arancini made with peas, mozzarella cheese and bolognese sauce, served with aioli
- Main 1:** Linguine marinara - chef's selection of seafood cooked with garlic, touch of chilli, white wine, butter and cherry tomatoes
- Main 2:** Lamb cutlets (3) served with sweet potato mash, seasonal vegetables and red wine honey balsamic rosemary sauce (gf) (df)
- Dessert 1:** Cointreau pannacotta (veg) (gf)
- Dessert 2:** Homemade cannoli filled with vanilla and chocolate custard (veg)

Dawson Kew

- Entree 1:** Zucchini flower fritti, ricotta & parmesan filling, hot honey (2pcs) (veg)
- Entree 2:** Suppli, fried tomato & nduja croquette, pecorino romano (2pcs)
- Main 1:** Market steak served medium-rare, cauliflower puree, cavolo nero, pepper sauce (gf)
- Main 2:** Pumpkin risotto, hazelnuts, sage, goats cheese (veg) (gf)
- Dessert 1:** Tiramisu, espresso-soaked lady fingers, Mr. Black cold drip liqueur, mascarpone crema (veg)
- Dessert 2:** Cherry & ricotta crostata, almonds, chantilly cream (veg)

Mister Bianco

- Entree 1:** Burrata e Panzanella - creamy mozzarella, heirloom tomato, crostini, capers & basil (veg)
- Entree 2:** Salmone Affumicato - smoked salmon, honey mustard, orange & barley (df)
- Main 1:** Guancia di Manzo - Slow cooked beef cheek, carrot puree, spinach & sorrel with red wine jus (gf)
- Main 2:** Potato gnocchi, wagyu ragu & crispy mortadella
- Dessert 1:** Traditional Cannoli, orange pistachio chocolate & ricotta
- Dessert 2:** Carpaccio di Ananas - thinly sliced pineapple, marinated in aromatic syrup, raspberry sorbet & pistachio (veg) (df)

Penang Corner

- Entree 1:** Curry puffs (2 pcs) (veg) (df)
- Entree 2:** Pork dumplings
- Main 1:** Singapore fried vermicelli made with pork, prawns and chicken (df)
- Main 2:** Char Kway Teow, a classic stir-fried noodle dish with pork, prawn and Chinese sausage (mild to medium) (df)
- Dessert 1:** Red bean sweet soup, a sweet Chinese dessert soup (vegan) (df)
- Dessert 2:** Nyonya Kuih - bite-sized snacks, desserts and cakes, known for their vibrant colours, chewy or soft textures and fragrant flavours. Made with coconut, pandan and palm sugar (df)

Postmaster Hotel

Entree 1: Barramundi croquettes with harissa mayo

Entree 2: Crispy calamari with chilli jam

Main 1: Atlantic salmon with coconut curry sauce, sweet potato mash & broccolini (gf)

Main 2: Kangaroo schnitzel with mash and pepper sauce

Dessert 1: Dark chocolate semi-fredo with hazelnut praline & chocolate soil (veg) (gf)

Dessert 2: Vanilla tapioca with strawberry crèmeux (veg) (gf)

Puttanesca at Clifton Hotel

Entree 1: Arancini with eggplant & smoked mayo (veg)

Entree 2: Tuscan Focaccia - red grapes focaccia, whipped feta & goats cheese (veg)

Main 1: Mama's Lasagna with bolognese & bechamel

Main 2: Melanzane Parmigiana - layered eggplant, mozzarella, tomato & basil (veg)

Dessert 1: Tiramisu - coffee, pavesini and marscarpone (veg)

Dessert 2: Torta Caprese - flourless chocolate cake with marscarpone served on the side for vegans (vegan) (gf) (df)

Skinny Dog

Entree 1: BBQ chilli prawn bao buns w/ pickled cucumber and toasted cashew (gf)

Entree 2: Torched beetroot carpaccio w/ pomegranate dressing, Meredith goat curd, oregano & sunflower seeds (veg) (gf)

Main 1: Harissa slow cooked lamb shoulder w/ stuffed pilaf piquillo pepper & saffron yogurt (gf)

Main 2: Terriyaki barramundi w/ bok choy, ginger beurre blanc & coriander (gf)

Dessert 1: Lavender lemon posset w/ blueberry salad, crumble meringue and mint (veg) (gf)

Dessert 2: Dark chocolate almond and cherry torte cake w/ brandy anglaise & chantilly (gf)

Strictly Thai

Entree 1: Prawn cakes served with sweet chilli sauce (df) (gf)

Entree 2: Vegetable spring rolls served with sweet chilli sauce (veg) (gf) (df)

Main 1: Crispy chicken and vegetables, fried with cashew nuts and served with rice (mild) (gf)

Main 2: Green curry tofu and vegetables, served with rice (mild to medium) (veg) (gf)

Dessert 1: Banana with sticky rice with vanilla ice cream (veg) (gf)

Dessert 2: Taro pearls in coconut (veg) (gf)