

CHEF TABLE

The Culinary Dining Experience



LOBSTER BISQUE

spinach crepe rolled with crab & lobster meat

GALANTINE de POULARDE

stuffed with cream cheese with blackberry coulee and pecan

PAN FRIED THYME SCENTED HALIBUT

braised orange infused fennel and lemon beurre blanc

GRILLED TENDERLOIN

truffle mash potato & crushed minted green peas & bacon and bordelaise sauce

SWEET TRIO

coconut cream brûlée / chocolate dip strawberry / mango cheese cake

BAILEYS + COFFEE



\$89.99

plus taxes



GOLF KENOSSEE

Not all ingredients are listed in the menu description. please inform your server of any dietary restrictions or allergies.
Raw or uncooked meats, poultry, fish, shellfish, egg may increase your risk of food borne illness, especially if you have certain medical conditions.
we work closely with our partners to source sustainable & responsibly harvested ingredients.
Some ingredients are cooked in a deep fryer that also been used to cook meat products.
Our menu items are not prepared in an allergen-free environment..We support local suppliers.

CHEF TABLE

Most exclusive intimate and luxurious dining experience



AN ARRAY FLAVOUR'S OF SIX COURSE DEGUSTATION MENU WITH MATCHING FINE WINES



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truffle mash potato & crushed minted green peas & bacon and bordelaise sauce

SWEET TRIO

coconut cream brûlée / chocolate dip strawberry / mango cheese cake

BAILEYS + COFFEE



\$139.99

plus taxes



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