SAVORING THE THYME

October 10th 2026

AMUSE

• Swiss Chard Dumpling •

Prawn & Lemongrass Filling - Vietnamese Vinaigrette

FIRST

• Tuna Tataki •

Local Tuna - Tomato & Citrus Relish - Crispy Garlic

SECOND

• Hand Rolled Cavatelli Pasta •

Crab Meat - White Wine & Lemon Broth - Roasted Red Peppers & Pine Nuts

THIRD

• Coriander Crusted Duck Breast •

Co fit Island Carrots - Carrot & Curry Purée - Citrus Spiced Duck Sauce

DESSERT

• Passion Fruit Tart •

Chocolate Crumble - Vanilla Creme Anglaise - Toasted Marshmallow

with love,

CHEF NICOLE MENDES

@savoringthethyme

SAVORING THE THYME

AMUSE

• Milho Frito •

Crispy Corn Fritter - Torched Red Prawn Ceviche - Avocado Crema - Petite Herbs

FIRST

• Dry Aged Madeiran Beef Tartare •

Braised Beetroot - Charred Tomato Salsa - Lemon & Garlic Aioli - Crispy Root Vegetable Chips

SECOND

• Catch of the Day •

Grilled or Pan Roasted - Aromatic & Fragrant Herbal Ocean Broth - Grilled Fresh Beans

THIRD

• Madeira Cider & Rum Braised Pork Cheek •

Slow Cooked with Toasted Spices - Local Sweet Potato Two Ways - Apple & Fennel Relish

DESSERT

• Kaffir Lime Panna Cotta •

Seasonal Fruit Compote - Brown Butter & Hazelnut Crunch - Citrus Espuma

with love,

CHEF NICOLE MENDES

@savoringthethyme