

SHINE FOR A CAUSE

EARTH HOUR DINNER

CEVICHEs (CHOOSE 1)

salmon

yuzu, aji amarillo, avocado, red onion, coriander, fennel, lime juice, mustard cress

heart of palm

avocado, cucumber, baby heart of palm, oyster mushroom, lime, ginger, red onion, coriander, tomato

SALAD (CHOOSE 1)

charcoal smoked duck

Belgian endive, fig, grilled pear, roasted hazelnut, watercress, raspberry vinaigrette

grilled halloumi

pomegranate, glazed kumquat, walnut, cherry tomato, arugula, baby spinach, spiced orange vinaigrette

MAIN (CHOOSE 1)

lamb mandy

lamb & rice, slow cooked with Arabic spices

pepes ikan Indonesia

banana leaf wrapped fresh seabass fillet in Indonesian marinade, steamed over coal

lechon asado Cubano

slow roasted whole pig under hot coals, marinated in mojo criollo, served with white rice, black beans, steamed yucca, grilled plantain banana

SWEETS (CHOOSE 1)

grilled fruit kabobs

cointreau citrus reduction, mint glazed, charcoal grilled

vanilla flan

barbecued pineapple with vanilla custard