



KrisFlyer Experiences | MasterChef Dinner Series
with Chef Gary Mehigan, Chef George Calombaris and Matt Preston

Dinner Menu

Course 1 - Snack attack

Korean *Hotteok*

Vegemite scroll crisps, fava bean puree, Sifnos onions & Ishka caper leaves
Option spanakopita bites, macadamia skordalia
'Potato & Cheese' croquettes, whipped goats cheese, romesco sauce

Course 2

Olive oil poached tuna, tzatziki, warm pita breads, mountain oregano
Vegetarian: Smoked eggplant, tzatziki, warm pitas, mountain oregano

Course 3

Arabian Gulf prawns, finger lime butter sauce
Vegetarian: Slow cooked carrot with cardamom pickle & Kentucky fried carrots.

Course 4

Lemon ricotta raviolo, yogurt, dried mint, nut brown burnt, golden raisins

Course 5

Fried cheese saganaki with peppered Turkish figs

Course 6

Braised Australian lamb shank, mechoui spices, pommes fondant, three flavours of winter

Vegetarian: Crisp thousand layered potato, machoui spices, three flavours of winter

Cypriot grain salad, cumin, yoghurt & pomegranate

Course 7 - Sweet attack

George's Baklava ice cream sandwich

Matt's Roasted white chocolate tart

Gary's Dark chocolate ganache, salted caramel & passion fruit