



Sammy and Bella

private dining: menus



www.sammyandbella.com



Sammy and Bella

private dining: menu 1

Canape

oyster fritter, daikon salad, black bean dressing

Entree

sichuan hot and sour soup, grilled prawns and pork

Main

smoked duck breast, five spice duck sausage, spicy eggplant

On the side

chinese broccoli with oyster sauce
steamed jasmine rice

Dessert

star anise scented creme caramel, fresh pineapple

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Sammy and Bella

private dining: menu 2

Canape

porcini, pecorino and truffle oil arancini

Entree

witlof, gorgonzola dolce, granny smith and walnut salad

Main

veal osso bucco cooked in white wine, soft polenta, gremolata

On the side

wild rocket salad

zucchini ribbons

Dessert

hazelnut semifreddo with home made honeycombe

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Sammy and Bella

private dining: menu

Canape

seared scallop, morcilla, apple and radish salad

Entree

charred leeks, roasted red peppers, romesco sauce

Main

pan fried blue eye trevalla, caramelised fennel, anchovy fritter

On the side

pommes frites

green salad with sherry vinaigrette

Dessert

poached pear and almond tart, vanilla syrup, saffron icecream

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Sammy and Bella

private dining: menu 4

Canape

duck, orange and juniper pate, toasted sourdough

Entree

beetroot cured ocean trout, horseradish creme fraiche

Main

seared fillet of beef, blue cheese butter, swiss brown mushrooms

On the side

paris mash

french beans with burned butter and almonds

Dessert

cheesecake mousse, amorette biscuit, candied orange

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private dining: menu

Canape

goats curd, pine nut and mint filo pastries

Entree

fresh ocean trout tartar, preserved lime, black olive

Main

spatchcock ballotine, vegetable tagine with apricots and chickpeas

On the side

cous cous with fresh coriander and cherry tomatoes

Dessert

spiced dark chocolate pots, home made honeycombe

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