Three-Course Set Menu

Entrée, Main & Dessert

$65 per person

ENTRÉES | CHOOSE ONE

Hummus, Pita & Falafel (DFO, V)
Old-school hummus served with falafel and warm pita bread, finished with garlic paprika oil and sumac.

Signature Chicken Satay (GFO, DFO)
Juicy marinated chicken skewers, grilled and served with house-made peanut sauce and house salad.

Sicilian Arancini
Golden-fried risotto balls filled with Italian ragu and mozzarella, coated in crispy breadcrumbs and served with tomato sugo.

MAINS | CHOOSE ONE

Tuscany Lamb Shank (GFO)
Slow-braised lamb shank served with sautéed garlic vegetables and creamy mashed potatoes.

Pan-Seared Snapper (GFO)
Fresh local snapper with smashed mustard potatoes, wilted spinach, vin blanc sauce & cardinal purée.

Golden Malaysian Coconut Curry (GFO, DFO)
Yellow curry with lemongrass, galangal, tofu, vegetables & coconut milk, served with jasmine rice.
Choose chicken, prawns or tofu, included in the set price. Vegan with tofu.

DESSERTS | CHOOSE ONE

Lemon Meringue Delight
Zesty lemon curd, vanilla sponge, whipped cream and Italian meringue, finished with dehydrated lemon and edible flowers.

K Kitchen Signature Banoffee
Biscoff biscuit base, banana, rich caramel and mascarpone cream, finished with chocolate, mint and golden dust.

House Favourite Sorbet (GFO, DFO, VGN)
Refreshing sorbet with blueberry compote and fresh mint.
Ask your server for today’s flavour.

STEAK UPGRADE | ADDITIONAL $5 PER PERSON

Scotch Fillet Steak 250g (GFO, DFO)
250g Scotch fillet grilled medium rare, served with butter-garlic vegetables and creamy mashed potatoes.
Choice of one sauce: Red Wine Jus | Mushroom.

GFO - Gluten-free option available | DFO - Dairy-free option available
V - Vegetarian | VGN - Vegan (curry: tofu option only)
Please advise our team of any allergies or dietary requirements.