

# CG AT HOME

## MENU

### TAPAS SELECTION

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18 Months Aged Serrano Jamon

Salami

Guindillas - Pickled Baspue Peppers

Quince Paste

### MAIN

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Hong Kong Style Beef Eye Fillet with Fried Rice

Mixed Leaf Salad

### DESSERT

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Vanilla Bean Panna Cotta With Strawberry Compote

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# HONG KONG STYLE BAKED BEEF EYE FILLET WITH FRIED RICE

## METHOD

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- HEAT**      Preheat Oven To 220°C  
Heat Rice & Sauce In Microwave For 1.5 Minutes
- LAYER**      Evenly Distribute Cheese, Vegetable & Sauce  
Over The Rice. (*WITHOUT BEEF*)
- COOK**      Bake for 15 Minutes, Then Remove From Oven  
Neatly Arrange Beef On Top Of The Rice
- ENJOY!**      Bake For Another 8 To 12 Minutes Depending On Your  
Liking. (*Approx. 8 Min - Med Rare, 12 Min - Well Done*)

## INGREDIENTS & DIETARIES

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Egg Fried Rice | Grain-Fed Beef Eye Fillet | Pickled Onion, Mushroom &  
Capsicum | Cheese | Soy Espagnole

*Contains Dairy | Contains Egg | Contains Gluten | Nut Free*



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## MENU

### TAPAS SELECTION

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18 Months Aged Serrano Jamon  
Salami  
Guindillas - Pickled Baspue Peppers  
Quince Paste

### MAIN

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Teahouse Style Baked Seafood Rice  
Mixed Leaf Salad

### DESSERT

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Vanilla Bean Panna Cotta With Strawberry Compote

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# TEA HOUSE STYLE BAKED SEAFOOD RICE

## METHOD

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- HEAT**      Preheat Oven To 220°C  
Heat Rice & Sauce In Microwave For 1.5 Minutes
- LAYER**      1st: Rice | 2nd: Cheese | 3rd: Seafood & Vegetables | 4th: Sauce  
Spread Evenly
- COOK**      Bake For 25 Minutes Or Until Golden Brown

**ENJOY!**

## INGREDIENTS & DIETARIES

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Garlic Rice | Patagonian Toothfish, Hokkaido Scallop & Prawn |  
Onion, Mushroom & Red Capsicum | Mixed Cheese | Béchamel Sauce  
*Pescatarian | Contains Dairy | Egg free | Contains Gluten | Nut Free*