

VEGETARIAN MENU



AMUSE BOUCHE



Chickpea Piccata with yogurt dressing

STARTER &



Vegetable Risotto

(Eggplant, zucchini, sesame seed, couscous and lemon dressing)

SOUP 🚔



Vegetable Consommé

(Baby carrot, zucchini, leeks and baby corn)

SORBET



Coconut Sorbet

MAIN COURSE



Potato gnocchi with vegetable ratatouille and cauliflower crust

DESSERT 🖨



Strawberry Vanilla Madness

US\$ 150++ PER COUPLE





AMUSE BOUCHE



Smoked Salmon Blinis

STARTER



Seared pepper tuna with bell pepper sauce, tuna & egg mousse in puff pastry

SOUP =



Crab meat corn chowder and cheese sticks

SORBET



Lemon Sorbet

MAIN COURSE



Lamb rack with pumpkin puree, roasted vegetable and lamb sauce

DESSERT 👶

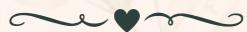


Heavy chocolate cheese cake with salty caramel sauce and chocolate ice cream

US\$ 160++ PER COUPLE



SEAFOOD MENU



AMUSE BOUCHE



Crab cake with Mango salsa

STARTER &



Scampi Carpaccio with salad and herb vinaigrette

SOUP =



Cream of carrot & pumpkin

SORBET =



Blueberry Sorbet

MAIN COURSE



Steamed grouper with trio puree (Broccoli puree, cauliflower puree, beetroot puree and fish fumet)

DESSERT (=



Semi sweet lemon meringue with passion fruit ice cream

US\$ 180++ PER COUPLE



MIX SEAFOOD MENU



AMUSE BOUCHE



Seafood Mousse

STARTER &



Seared Scallops with avocado puree, pickle cucumber, picket tomato and seafood croquettes

SOUP 👙



Lobster bisque with garlic croutons

SORBET



Green Apple Sorbet

MAIN COURSE



Grilled Atoll Lobster, Grilled Octopus, Grilled Squid with saffron risotto, carrot puree and Octopus sauce

DESSERT



Due chocolate mousse

US\$ 200++

Set Mp CHARGES







