

Menu for the Night

WELCOME DRINK

TINTORETTO PROSECCO ROSE 2019

ASSORTED CANAPES

Smoked Salmon Canapés, Cherry Tomato Canapés
and Prawn & Mango Canapés

APPETIZER

Roulade of Thin Slice Salmon stuffed with Dill Cream
Cheese and Truffle

Enhanced with Lemon Vinaigrette, Asparagus and Yuzu Pearl

*FERNRIDGE MARLBOROUGH SAUVIGNON BLANC 2020 (New
Zealand) BLANC*

SOUP

Cream of Boston Lobster Bisque
Served with Country Style Bread

MAINS

Fillet of Beef Tenderloin with Creamy Black Pepper Sauce
With Pomme Dauphinoise, Baby Carrot and Macedoine Beetroot

OR

Seafood Ragout on Saffron Potatoes and Vegetables
Parisienne

CHATEAU SENILHAC HAUT MEDOC 2017 (France)

SWEET FINALE

Freshly Layered Mango Classic with Apricot Jelly

Enhanced with Strawberry Sauce and Fresh Fruit

CHAMPAGNE VICTOIRE BRUT RESERVE NV (France)

Chocolate Pralines

BEVERAGES

Soft Drinks & Juices

Freshly Brewed Coffee and Fine Selection of Teas

*All seafood items in this menu are from sustainable sources



Menu for the Night

WELCOME DRINK

TINTORETTO PROSECCO ROSE 2019

CANAPES

Cherry Tomato Canapés

APPETIZER

Printemp Salad

Bouquet of Air Flown Salad with Mango, Grapefruit, Avocado
Enhanced with Mustard Lime Dressing and U.S.A Asparagus

Salad

FERNRIDGE MARLBOROUGH SAUVIGNON BLANC 2020 (New Zealand)

SOUP

Cream of Forestiere Mushroom

Served with Country Style Bread

**Vegetarian (Include Onion & Garlic)*

MAINS

Grilled Vegetable “Mediterranean Style” Enhanced
with Tomato Coulis

Served with Pomme Dauphinoise, Baby Carrot and Macedoine
Beetroot

CHATEAU SENILHAC HAUT MEDOC 2017 (France)

SWEET FINALE

Freshly Layered Mango Classic with Apricot Jelly
Enhanced with Strawberry Sauce and Garnish with Fresh
Fruit

CHAMPAGNE VICTOIRE BRUT RESERVE NV (France)

Chocolate Pralines

BEVERAGES

Soft Drinks & Juices

Freshly Brewed Coffee and Fine Selection of Teas

