

ROMANTIC BEACH DINNER WESTERN MENU

Starter

1. ORANGE SCENTED KING PRAWNS AND MILLE FEUILLE OF PINK SMOKED SALMON, GUACAMOLE CREAM CHEESE MOUSSE, FENNEL BALSAMIC REDUCTION AND GREEN ASPARAGUS

OR

2. CAJUN SEASONED BLACKENED ASSORTED SEAFOOD ON MARINATED VEGETABLE MINTED TOMATO SOUFFLÉ, TERIYAKI SAUCE, LIGHT WASABI AND MIRIN SWEET CHILI DRESSING

OR

3. DUET OF SMOKED DUCK BREAST AND SMOKED PEPPERED BEEF CORNETTES, FILLED WITH FETA CHEESE AND MIXED NUTS, TROPICAL FRUITS TOSSED IN INDIAN MASALA SAUCE, ACCOMPANIED WITH CORIANDER OLIVE OIL DRESSING

OR

4. WARM ZUCCHINI, TOMATO & GRILLED AUBERGINE SAVOURY TART WITH PESTO DRESSING, TANDOORI MARINATED FRIED PANEER FRITTERS WITH POMEGRANATE DRESSING

Soup

1. PURÉE OF PUMPKIN AND ALMOND CREAM GRATINATED WITH MINT SABAYON

OR

2. MIXED SEAFOOD AND SHREDDED FRESH VEGETABLES IN WHITE WINE SAFFRON BROTH

OR

3. SMOKED BACON AND MIXED BEAN SOUP GRATINATED WITH LEEK AND PARMESAN CRUMBLE

OR

4. CREAM OF ASPARAGUS WITH CELERY WONTON

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Main Course

1. GRILLED WHOLE LOBSTER GRILLED WITH CREAMED MUSHROOMS AND GRATINATED WITH CITRUS HOLLANDAISE, SHALLOW FRIED CRAB MEAT AND PINEAPPLE CAKE WITH SUN DRIED TOMATO CREAM SAUCE, MASHED POTATO AND FRESH VEGETABLES GANZER

OR

2. PAN GRILLED FRESH TUNA STEAK AND GARLIC SCENTED JUMBO PRAWNS WITH SALSA DRESSING, FENNEL TOMATO STEW AND LIGHT CURRY SAUCE, HOME MADE SPINACH PASTA AND FRESH VEGETABLES

OR

3. GRILLED TENDER ANGUS FILLET STEAK, GRATINATED WITH BLUE VEIN CHEESE, HOME MADE LIVER PÂTÉ, PORT WINE AND SHALLOT SAUCE, GREEN ONION, MUSHROOM AND BACON WITH MANGO CHUTNEY, POTATO CAKE AND GRILLED VEGETABLES ZART

OR

4. OVEN COOKED BREAST OF CHICKEN STUFFED WITH HERBED CHEESE AND SPINACH MOUSSE SERVED WITH A TIAN OF VEGETABLES, MASH POTATO AND EDUCED CHICKEN JUS

OR

5. CANNELONI PASTA WITH RICOTTA CHEESE, MEDITERRANEAN VEGETABLES AND TOMATO SAUCE

Dessert

1. BITTER CHOCOLATE MOUSSE, NUT BISCUITS AND PISTACHIO TRUFFLES, PRALINÉ TUBE WITH STRAWBERRY COULIS

OR

2. CHERRY CRUMBLE TART, CHOCOLATE DOME AND STRAWBERRY SAUCE

OR

3. GINGER CRÈME BRÛLÉE WITH TOFFEE BANANA

OR

4. HOME MADE CHEESE CAKE WITH HONEY PINEAPPLE COMPOTE AND RASPBERRY COULIS