



GOURMET MENU

Starters

Vol au vent Chicken or Se food

Vitello Veal

Egg Meurette

Deviled Egg and Crab

*Roasted Goat Cheese, Honey, Balsamic Vinegar on
Homemade Bread*

Cured Salmon Gravlax and Beetroot Dip

Prawns and Peppery Grapefruit

Prawns, Squid ink crumble & Fresh Mango salsa

Fennel Three Variants (Fresh, Roasted, Puree)

*Homemade Bread and 3 dips: Salmon, Beetroot,
Dried tomato*

Soups

Peas & Mint Cold Soup, almond milk

Carrot, Orange & Ginger Soup

Mushrooms and caramelised onion

*Gazpacho, Spicy Cold Tomato Soup Basil & Ricotta
Cheese*

Creamy Cauliflower and Cinnamon

Zucchini, Broccoli and Blue cheese



Mains

*Snapper, Squid ink crumble, Glacés Greens
Vegetables & Prawn sauce*

Scallops, Asparagus and Peas

*Chicken, Chorizo skin, Artichoke and Dried
Tomatoes*

*Duck Breast, Orange sauce, Sweet potatoes Three
Variants*

*Veal Tenderloin, Wine & Berries sauce,
Mushrooms and Potatoes, Parmesan crumble*

Pork Silverside, Cauliflower and Cinnamon sauce

Desserts

*Pear Poached in Red Wine, Hazelnut & Maple
Syrup Whipped Cream*

Lava cake Chocolate & Rosemary

« Tatin » Upside-down Apple Pie

Lemon Meringue Tarte

*Crêpes Flambées with Rum, Orange and Lavender
Caramel*

Chocolate, Passion Fruit Charlotte (Birthday cake)

*This Menu is made for you to choose from to select
what dishes your romantic dinner, 3 courses to 8
courses menu will be made of.*

Ask for others options.

*Prices and Menus options may vary depending on
season*