

BEACH DINNER MENU

PLATED DINNER IS BASED ON THREE COURSES. PLEASE SELECT ONE APPETIZER, ONE MAIN COURSE & ONE DESSERT ALL ORDER MUST BE PLACE 12 HRS. IN ADVANCE

APPETIZER

TUNA TARTARE

DICED YELLOW FIN TUNA, AVOCADO, CRISPY
GARLIC, BLACK OLIVE DRESSING

SEARED SEA SCALLOPS

GREEN PEAS PUREE, APPLE RADISH SALAD

KOBE BEEF CARPACCIO

BLACK TRUFFLE VINAIGRETTE, ROCKET LETTUCE

BUTTERNUT SQUASH RAVIOLI

VANILLA BROWN BUTTER, CRISPY SAGE,
TOASTED SQUASH SEEDS

SUN RIPENED TOMATO BUFALA MOZZARELLA

SLICED TOMATO, BASIL PESTO, FIG BALSAMIC

MAIN COURSE

LAMB RACK

ENGLISH PEAS, TRUFFLE MASH, BEETROOT GLAZE

WAGYU BEEF STRIPLOIN

CARROT PURÉE, ROASTED BABY POTATO, THYME
INFUSED JUS

PAN SEARED TUNA WITH ROASTED ARTICHOKES

YELLOW FIN TUNA, OVEN ROASTED TOMATOES,
LEMON VINAIGRETTE

RED SNAPPER

BROCCOLINI, GREEN OLIVE, HERB VINAIGRETTE

RATATOUILLE

VEGETABLE DISH OF AUBERGINES, COURGETTES,
TOMATOES
AND SWEET PEPPERS

DESSERTS

CHOCOLATE MOUSSE

MIXED BERRY COMPOTE

CLASSIC CHEESECAKE

WITH STRAWBERRY COMPOTE, TOASTED ALMONDS AND LEMON CURD SAUCE

TIRAMISU

SERVED WITH BERRY COMPOTE

LEMON MÉRINGUE TART

CUSTARD SAUCE, MIXED BERRIES

SELECTION OF ICE CREAM AND SORBET