

White Sand Weddings

Sample Menu 1

Freshly baked White or Wholemeal Loaf with Virgin Olive Oil and Balsamic Vinegar

Choice of one from each course:

Entrée:

Mushroom Soup

Cream of Shitake Mushroom Soup

Peking Duck Roll

Peking Duck with Cucumber, Shallots and Hoisin Sauce, wrapped in a Warm Herb Crepe

Vegetarian Antipasto

Caprese, Zucchini Flower, Thai Noodle Crepe, Oven roasted Vegetables w & Kalamata Olives

Salt & Pepper Calamari

Thin slices of lightly fried Calamari on a Salad of Fresh Herbs and Lettuce w/ Balsamic Vinaigrette

Main:

Grilled Fish

Snapper Fillet w/ Lemon Butter and Herbs and Rice

Chicken Breast

Pan fried Chicken Breast in a Mustard Cream Sauce with Mashed Potato

Ravioli

Home-made Ravioli with Seafood and Coconut in burnt Sage Butter

Scotch Fillet

Beef Fillet barbecued and served with a Mushroom demi-glaze and roasted Potatoes

Dessert:

Ice Cream

Selection of home-made Ice Creams

Chocolate Mousse

Dark Chocolate Mousse with Vanilla Cream Topping

Crème Brulee

Classic Vanilla Brulee with crispy Caramel Crust

Tea or Coffee & Biscotti

Rp 450,000 p/p

All prices are subject to 21% Government Tax & Service Charge