

# White Sand Weddings

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## **Sample Menu 2**

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

*Choice of one from each course:*

### **Entrée:**

#### **Tomato Bruschetta**

*Fresh Roma Tomatoes with Basil and Virgin Olive Oil on toasted Bruschetta*

#### **Seafood Broth**

*Asian style Seafood Consomme with Prawns, Scallops, Calamari, Lemongrass and Coriander*

#### **Pumpkin & Goats Cheese Salad**

*Roasted Pumpkin, Rocket, Goats Cheese, Fennel and sundried Tomatoes*

#### **Meat Antipasto**

*Steak Tartar, Peking Duck Roll, Pancetta, Chicken Liver Pate & Beef Carpaccio with Croutons and Pickled Vegetables*

### **Mains:**

#### **Tuna Steak**

*Sashimi Grade Tuna Steak coated in Poppy Seeds and Sesame Seeds with Wasabi Mayonnaise and a Glass Noodle Salad*

#### **Veal Cutlet**

*Pan fried Veal Cutlet in a Mushroom and Wine Sauce with Pommes Gratin*

#### **Spatchcock**

*Barbecued Spatchcock, marinated in Lime & Sage with Roasted Leek and Mashed Potato*

#### **Lobster Pasta**

*Angel Hair Pasta with Lobster, Spinach and Roasted Tomatoes in a Herbs and Cream Sauce*

### **Dessert:**

#### **Apple Strudel**

*Home-made Apple Strudel with Vanilla Ice Cream*

#### **Chocolate Souffle**

*Dark Chocolate Souffle with Vanilla Anglaise*

#### **Fresh Fruit Basket**

*Brandy Snap Basket with Tropical Fruits*

**Rp 550,000 p/p**

*All Prices are subject to 21% Government Tax and Service Charge*