

White Sand Weddings

Sample Menu 3

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

Choice of one from each course:

Entrée:

Seafood Antipasto

Selection of daily Fresh Seafood

Beef Carpaccio

Thinly sliced Australian Harvey Tenderloin with Rocket, Roasted Garlic, Parmesan & Truffle Oil

Seafood Sashimi

Fresh Yellow Fin Tuna, Atlantic Salmon & Gold Band Snapper with Wasabi, Soy Sauce & Pickled Ginger

Zucchini Flowers

Lightly fried Zucchini Flowers stuffed with Goats Cheese and Pumpkin with Wasabi Mayonnaise

Mains:

Beef Tenderloin

Australian Harvey Tenderloin with crispy Potatoes, Leek and a rich demi-glaze

Salmon Fillet

Grilled Atlantic Salmon Fillet on a Lime and Dill Butter Sauce with Peas and Steamed Rice

Veal Cutlet

Pan-fried Veal Cutlet with a Redcurrant and Sage Glaze served with Pommes Gratin

Grilled Scallops

Canadian Scallops in a Lemon, Coriander and Cream Sauce with Couscous and Roasted Tomatoes

Desserts:

Chocolate Fallen

Decadent warm Chocolate Pudding with Pistachio Ice Cream and a Pistachio Anglaise

Star Anise Panacotta

Delicate Star Anise flavoured Panacotta with poached Berries and an Almond Tuille

Summer Berry Basket

Fresh Fruit and Berries served in a Brandy Snap Basket with Coconut Ice Cream

Rp 700,000 p/p

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