

# White Sand Weddings

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## Sample Menu 4

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

Choice of one from each course:

### Entrée:

#### **Peking Duck Roll**

Peking Duck with Cucumber, Shallots and Hoi Sin Sauce, wrapped in a Herb Crepe

#### **Vegetarian Antipasto**

Caprese, Zucchini Flower, Thai Noodle Crepes, Mushroom Soup, oven roasted Vegetables and Kalamata Olives

#### **Salt & Pepper Calamari**

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

#### **Pumpkin & Goats Cheese Salad Stuffed Vegetables**

Roasted Pumpkin, Rocket, Goats Cheese & Fennel Salad

Roasted baby Capsicum stuffed with Rice, Pumpkin & Rocket topped with Breadcrumbs & Parmesan Gratin

### Main:

#### **Grilled Gold Band Snapper Fillet**

with Lemon Butter and Herbs, Rice and Mesclun Salad

#### **Lobster Pasta**

Angel Hair Pasta with Lobster, Spinach and Roasted Tomatoes in a fresh Herb and Cream Sauce

#### **Scotch Fillet**

Barbecued and served with a Mushroom demi-glace & Mashed Potatoes

#### **Saffron Risotto**

Vegetarian Saffron Risotto with Asparagus, Shiitake Mushrooms and fresh Reggiano Parmesan

#### **Thai Green Curry**

Thai Green Chicken Curry with Vegetables and Rice

### 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

**Teas, Coffees & Biscotti**

**Rp 650,000 p/p**

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