

## Served Dinner

### Option 1

Salmon gravlax, goat cheese and asparagus pyramid with a green leaves mix

Shrimp cappuccino with oriental and citrus fruit Sauce

Chef's Sorbet

Lamb filet over a saffron and asparagus risotto

Chocolate custard with a raspberry coulis

Bread and Butter

Coffee, tea

\$ 36.60

### Option 3

Warm asparagus and goat cheese battalion with cured ham on a sauvignon mousseline sauce

Beef tenderloin and fresh Salmon with a red wine and pink pepper sauce, served with mushroom and tomato gnocchi, and grilled mini vegetables

Banana crunch flambéed with strawberries With a tropical fruit coulis

Bread and Butter

Coffee, tea

\$32.30

### Option 2

Vegetable antipasto ballotine, balsamic vinaigrette with cured ham rose and Cheese "Tuile"

Chef's Sorbet

Shrimp and salmon duo with vegetable fettuccini over a tarragon sauce

Nuts and chocolate crunch with a creamy cinnamon mousseline

Bread and Butter

Coffee, tea

\$ 32.30

### Option 4

Smoked salmon stuffed with "Ceviche" (raw fish cooked in lemon) with watercress cream droplets and beetroot vinaigrette

Poultry trilogy with "Cork" potatoes, asparagus, and mini pumpkin

Ivory Pie (white chocolate and raspberry jam)

Bread and Butter

Coffee, tea

\$31.30