

CHEF'S SKY TABLE
3 COURSE CHOICE MENUS

AMUSE BOUCHE

STARTER

Home-Smoked Salmon

With cream cheese, salmon caviar and hand - picked garden greens

or

Forest Mushroom Soup

Smooth creamy cappuccino enriched with butter and cream

or

Earthy Quinoa Salad

Cherry tomato, handpicked green leaves, asparagus, avocado, lemon olive oil dressing

MAIN COURSE

Coastal Catch Young Seabass

Pan fried, served with organic vegetables, lemon and saffron Beurre Blanc

or

Beef Tenderloin

Cooked for perfection served with truffle mash, sautéed mushroom and Jus

or

Free Range Chicken Breast

Sautéed potatoes, glazed carrot, asparagus, garden fresh thyme and roast jus

DESSERTS

Paris breast

or

Hazelnut Rocher finger

or

Signature oven baked cheese cake

