# Romantic Dinner

## — Set Menu —



**Soup**Porcini mushroom soup

# Starter

## **SALMON ROSE**

Grilled salmon fillet, mix with cucumber, fresh greens, cherry tomato and strawberry served with avocado dressing.

#### OR

### **SWEET SUMMER SALAD**

Caprice salad with tiger prawns, served with arugula, cherry tomato, fresh mozzarella cheese. Pine nuts and avocado slice served with reduced balsamic vinegar dressing.

# Main Course

## PAN SEARED SALMON

Marinated salmon grilled with herbs & garlic with smoked lemon orange sauce, served with crunchy broccoli & mashed potato.

#### OR

#### **CAJUN CHICKEN ALFREDO**

Marinated chicken breast in cajun spices, served on top of sautéed vegetable, topped with creamy alfredo sauce with truffle oil flavour.

#### OR

## **RIB EYE STEAK**

Marinated pan fried shredded rib eye steak served with sautéed cubs of green vegetable with Rocca and wild mushroom sauce.

# Desserts

FUDGE BROWNIE RED VELVET



