

Menu for the Night

WELCOME DRINK

SPARKLING ITALY MAMA MANGO

ASSORTED CANAPES

APPETIZER

Chilled Boston Lobster Medallion in Mango,
Asparagus & Avocado Enhanced with Balsamic
Dressing

AWN: AUSTRALIA THREE JAILBIRDS SAUVIGNON

SOUP

Light Cream Shitake Mushroom
Touch of Smoked Powder
Served with Charcoal Bread

AWN: SOUTH AFRICA BOSCHENDAL 1685 CHARDONNAY

MAINS

White Turkey Stew” Fricassee Style”
Serve with Cream Sauce, Squid Ink Pasta, Beetroot
Macedoine & Whole Shitake Mushroom
OR

Pan Fried White Snapper with Lemon Cream Sauce
Served with Squid Ink Paste, Shitake Mushroom and
Beetroot Macedoine

AWN: PORTUGAL QSS RARE TIGER WINE

SWEET FINALE

White Christmas Log Cake
Laced with Chocolate Sauce

AWN: FRENCH CHATEAU TALMONT BORDEAUX

White & Chocolate Praline

BEVERAGES

Freshly Brewed Coffee and Fine Selection of Teas
Soft Drinks & Juices

**All seafood items in this menu are from sustainable sources*

Menu for the Night (Vegetarian)

WELCOME DRINK

SPARKLING ITALY MAMA MANGO

ASSORTED CANAPES

APPETIZER

Air-Flown Salad with Mango, Asparagus & Avocado
Enhanced with Balsamic Dressing

AWN: AUSTRALIA THREE JAILBIRDS SAUVIGNON

SOUP

Light Cream Shitake Mushroom
Touch of Smoked Powder
Served with Charcoal Bread

AWN: SOUTH AFRICA BOSCHENDAL 1685 CHARDONNAY

MAINS

Grilled Vegetable serve with Cream Sauce, Roasted
Potato, Beetroot Macedoine & Whole Shitake Mushroom

AWN: PORTUGAL QSS RARE TIGER WINE

SWEET FINALE

White Christmas Log Cake
Laced with Chocolate Sauce

AWN: FRENCH CHATEAU TALMONT BORDEAUX

White & Chocolate Praline

BEVERAGES

Freshly Brewed Coffee and Fine Selection of Teas
Soft Drinks & Juices