

## PLATED LUNCH AND DINNER

### *STARTERS*

*PLEASE SELECT ONE STARTER FROM THE OPTIONS BELOW*

#### *SELECTION "A"*

CAESAR SALAD, PARMESAN, GARLIC CROUTONS  
ROASTED TOMATO & MOZZARELLA SALAD, FRIED BASIL  
CRAB CAKE, MANGO CHUTNEY AND CILANTRO DRESSING

#### *SELECTION "B"*

WILD MUSHROOM TART AND TOMATO AND TARRAGON CHUTNEY  
SMOKED SALMON WITH CREAM CHEESE AND CHIVES, SEASONAL GREENS  
PARMA HAM, GREEN BEAN AND SHALLOT SALAD, BAKED FLAT BREAD

#### *SELECTION "C"*

FIVE-SPICED SEARED TUNA ON BLACK OLIVE & GREEN BEANS  
CARPACCIO OF BEEF WITH PARMESAN AND SUN-DRIED TOMATOES, ROCKET SALAD  
PAN-FRIED SCALLOPS WITH HUMMUS MASH & PARSLEY BUTTER SAUCE

### *SOUPS*

CREAMY POTATO SOUP WITH MAPLE-SMOKED BACON  
FISH CHOWDER  
LOBSTER AND SWEET RED PEPPER SOUP  
CURRIED MUSSEL CREAM

### *SORBETS*

SORBET OF SUMMER BERRIES  
TANGERINE & CORIANDER  
CHOCOLATE SORBET

## PLATED LUNCH AND DINNER CONTINUED

### *MAIN COURSES*

*PLEASE SELECT ONE MAIN COURSE FROM THE OPTIONS BELOW*

#### *SELECTION "A"*

RED SNAPPER ON STIR-FRIED ASIAN GREENS, GINGER INFUSED SOY-BUTTER SAUCE  
TOMATO, OLIVE AND BASIL RISOTTO & ASIAGO CHEESE  
CONFIT OF CHICKEN ON SOFT POLENTA AND MELTED TOMATOES

#### *SELECTION "B"*

BRAISED BLACK BEAN COD ON WASABI MASH  
PAN-SEARED BREAST OF DUCK WITH MOLASSES ON SWEET POTATO HASH WITH WILTED ARUGULA  
ROAST BEEF, FONDANT POTATO, ROAST CARROTS AND TURNIPS, MERLOT JUS

#### *SELECTION "C"*

BRAISED BEEF SHORT RIBS, ROOT VEGETABLES, CRISPY ONIONS AND RED WINE SAUCE  
BAKED HALIBUT WITH SCALLIONS, ASPARAGUS, BABY POTATOES AND ORANGE SCENTED BUTTER  
ROAST CORN-FED CHICKEN WITH BEAN AND CORN RAGOUT, TRUFFLE JUS

### *DESSERTS*

*PLEASE SELECT ONE DESSERT COURSE FROM THE OPTIONS BELOW*

#### *SELECTION "A"*

WARM APPLE TART WITH VANILLA ICE CREAM  
MOCCA TART AND CARDAMOM CREAM  
RHUBARB & RASPBERRY TRIFLE

#### *SELECTION "B"*

CARAMELIZED BANANA MOUSSE  
TIRAMISU  
GLAZED LEMON TART

#### *SELECTION "C"*

BLACK RUM AND VANILLA PARFAIT  
PISTACHIO CRÈME BRULÉE  
PINEAPPLE CARPACCIO WITH MALIBU SABAYON

### *PETITS FOURS*