



# ROMANTIC BEACH DINNER

## STARTER

### MIXED SEAFOOD CARPACCIO

Prawns, local reef fish, calamari, green mussel, caviar, mixed micro herbs, red cherry tomato with passion fruit citrus sauce

Or

## SOUP

### COCONUT BROTH WITH STUFFED CALAMARI

Coconut milk, lemongrass, lime leaves, lemon juice and micro leaves

## MAIN COURSE

### LOCAL GROUPER FILLET MARINATED WITH LEMON, GARLIC & DILL LEAVES

Truffle oil mashed potato, beets jelly, micro leaves, red radish and creamy lemon butter sauce

Or

### CHICKEN ROLLS MARINATED WITH MUSTARD & FRESH THYME

Couscous salad, micro leaves, mixed berry compote and crushed pepper cream

Or

### GRILLED WAGYU BEEF STRIPLOIN MARINATED WITH FRESH ROSEMARY

Cream parsley polenta, rocket leaves, red wine sauce

## DESSERT

### ESPRESSO CARAMEL MOUSSE CAKE

With orange sauce

Or

### ESSENTIALS RASPBERRY COCONUT SLICE

Berry compote, glace berry

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**USD 185/net per couple**

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