

FULL BUTLER SKY DINING JUNE & JULY - DINNER FOR TWO MENU

WELCOME DRINK

FRESH SUMMER BERRIES IN GINGER ALE

STARTER

MARINATED TUNA SEAWEED FURUKE

Ahi tuna in Japanese spices

Laced with kumquat pommery dressing

Accompanied with olive honey tomato and daikon cress

MAIN (CHOOSE 1 PER GUEST)

ARCTIC CHAR SALMON ESCALOPE

Thinly sliced salmon stacked and drizzled in ginger soya gravy

Served with chef accompaniment

OR

SLOW COOKED SPRING CHICKEN COQ AU VIN

Simmered with aromatic herb

Served with chef accompaniment

OR

STEWED LAMB SHANK VINDALOO

Simmered with scented asian spices

Served with chef accompaniment

ASTONISHING DESSERT

STICKY TOFFEE PUDDING

Served with dual sauce caramel and crème anglaise

PACKAGE INCLUDES:

- *A welcome drink and 2 courses to be served in 2 rotations
- *Dessert and Tea or Coffee Served in VIP Lounge
- *Dining tables with linen, setting and floral centerpiece
- *Banquet cushion chair with chair cover
- *Uniformed host/hostess in attendance