

CELEBRATION CAPSULE MENU

WELCOME DRINK

FRESH SUMMER BERRIES IN SPARKLING WINE

STARTERS

HOTTATE SCALLOP WITH FOIE GRAS ON CROSTINI

dressed with fresh baby spinach and beetroot slice tossed with reduced thickened apple balsamico

EGGS OF QUAIL WITH FRAICHE CREAM

topped with ikura caviar drizzled with white truffle oil

TERRINE OF SMOKED DUCK

confit of tomatoes and lentils with red pepper jam

MAINS

CUSHIONS OF TENDERLOIN WITH BEEF JUS

served with mash, roasted parsnips and caramelised shallots

AND

OVEN-BAKED BLACK COD WITH SHITAKE DUXELLE

batons of roast potatoes and borlotti beans in rich kabayaki

TO FINISH

CHEF'S SPECIAL OF THE DAY

(to be served at the VIP Lounge after 2nd rotation together with a choice of freshly brewed coffee or specialty tea)

PACKAGE INCLUDES:

- *A bottle of Moët & Chandon Champagne
- *A welcome drink and 2 courses to be served in 2 rotations
- *Dessert and Tea or Coffee Served in VIP Lounge
- *Personalized box of chocolates
- *Hand bouquet for the lady
- *Dining tables with linen, setting and floral centerpiece
- *Banquet cushion chair with chair cover
- *Uniformed host/hostess in attendance