

STARTERS

CREOLE PLATTER

SMOKED PORK AND CHOU COCO PICKLES QUICHE
PRAWN CROMESQUIS WITH KAFFIR LIME
PUNTALETTE SALAD WITH TRUFFLED HAM
FOIE GRAS CRÈME BRÛLÉE
TOMATO STUFFED WITH CHAYOTE GRATIN



MAIN COURSE

SESAME-CRUSTED SCALLOP BONBON, LOBSTER OIL TARTARE SAUCE
SKEWER OF LACQUERED DUCK BREAST, LYCHEE JUS
ORGANIC CHICKEN SUPREME "CORDON BLEU STYLE", ALBUFERA SAUCE
SMOKED SALMON, LOBSTER & CHAYOTE LASAGNA
MINI BURGER FILLED WITH VEAL AND PRAWN TARTARE



SIDE DISHES

SWEET POTATO FRIES

PRESSED POTATO TERRINE WITH TRUFFLE TAPENADE

ROASTED SEASONAL VEGETABLE MEDLEY

CARROT PICKLES WITH ORANGE AND PASSION FRUIT



DESSERTS

MARSHMALLOW

SEASONAL FRUIT SKEWER

ORGANIC VANILLA & STRAWBERRY CHOUX PASTRY

VANILLA AND CHOCOLATE YULE LOG

VANILLA AND LYCHEE PANNA COTTA

DRINKS

WATERS AND SOFT DRINKS

