



Romantic Dinner

1 glass of wine & 1 bottle of Equil upon arrival

Amuse

Pistachio-Salmon Terrine

(Cucumber Salsa, Mango Emulsion, Scallion Cream Cheese, Caviar)

Entrée

Poached Prawn with Fresh Tarragon

(Potato- Coriander Mayo, Jack Fruit Relish, Seaweed with Sesame Seed Dressing)

OR

Duck Confit

(Baby Beet Root, Pomelo, Cherry Tomato, Toasted Walnut, Black Olive, Organic Baby Mesclun Salad, Honey-Orange Dressing)

Soup

Thick Lobster Bisque

(Seafood Ravioli, Tomato Confit and Fresh Herb Dill)

OR

Creamy Pumpkin Soup

(with Shitake Mushroom Tortellini, Crumbled Feta Cheese)

Sorbet

Strawberry Sorbet

OR

Lime Sorbet

Main Course

Seared Beef Tenderloin

(Mousseline Sweet Potato, Balsamic Warm Baby Vegetables, Rosemary Flavored Beef Jus)

OR

Crispy Skin Red Snapper Fillet

(Green Pea Puree, Angel Hair Vegetables, Mussel-Pepper Fricassee)

Dessert

Tiramisu

(Espresso, Mascarpone Cream, Java Coffee Ice Cream)

OR

Mango Fruit Tart

Raspberry Coulis, Strawberry Ice Cream, Sweet Lime Skin

Bali Coffee OR Java Highland Tea

This package is valid from 1st April 2017 – 31st March 2018