



Romantic Dinner

1 glass of wine, 1 bottle of Equil & Bread Basket upon arrival

Amuse

Lump Crab and Watermelon Compressed

(Greek Yoghurt-Avocado Mousse, Passion Fruit Gelee, Citrus Vinaigrette, Toasted Pistachio Nut, Lump Fish Caviar)

Entrée

Warm Pink Miso Beef Salad

(Seared Marinated Beef with Miso Dressing, Carrot - Orange Puree, Cornichon Relish, Micro Green Salad)

OR

Seared Scallop Carpaccio

(Cucumber and Pineapple Salsa, Green Seaweed Sesame Seed, Tomato Concasse, Honey Orange Dressing)

Soup

Chilled Melon Consommé

Cucumber and Seeded Tomato, Citrus Caviar

OR

Mushroom Soup Truffle Oil Infused

Green Mussel Tempura, Basil Oil, Mascarpone Cheese

Sorbet

Blood Orange Sorbet

OR

Ginger Lime Sorbet

Main Course

Hollandaise Gratin Fillet Mignon

Aubergine Mousse, Mixed Warm Vegetables, Hollandaise Gratin, Champignon-Pepper Sauce

OR

Crispy Skin Tasmanian Salmon

Chorizo - Green Lentil, Crispy Capers, Fruit and Citrus-Salad, Tomato Confit, Lemongrass - Saffron Cream

Sauce

Dessert

Vanilla Flavored Panna Cotta

Mango Jelly, Crumbled Nut, Chocolate Dark, Green Tea Ice Cream

OR

Tiramisu

Espresso, Mascarpone Cream, Java Coffee Ice Cream

Bali Coffee OR Java Highland Tea

This package is valid from 1st April 2018 - 31st March 2019