

Dream Honeymooners Dinner

Amuse Bouche

Prawns Avocado Cocktail

Lemon Grass Poached Prawns, Creamy Rich Avocado with Tomato
Essence Mayo, Basil Oil

OR

Cajun Chicken Salad

Caesar Tossed Lava Grilled Chicken Supreme, Crunchy Romaine,
Roasted garlic, Shaved Parmesan, Olive Cristal

Pumpkin Cappuccino

Blended Creamy Oven Roasted Butternut Squash with Garlic Bread
Chips

Char Grilled Beef Tenderloin

Herb infused Medallion of Beef, Buttered Beans, Truffle mash potato
and Red wine jus.

OR

Pan Fried Reef fish fillet

Garlic Marinated Local Reef Fish, Vegetable Ratatouille, Tropical
Fruit Salsa and Lemon Emulsion

Dessert

Due of Baked and Chill Cheese Cake with Fruits Coulis

95 US\$ Per Person

All Price is quoted in USD \$ and is subject to 10 % Service charge, a further 12 % T.G.S.T applies to final charge including Service Charge.