

# MEAT and Poultry Menu

Canapés Warm Garlic Bread

Grilled Chicken Tandoori Marinated Vegetables Salad, Feta Cheese, Sun Dried Tomatoes

Celery root Soup with Truffle Oil

Beef Tenderloin & New Zealand Lamb Chops & chicken Drumstick Served Steamed Rice

\* Your choice of sauce: Peppercorn, Red Wine, Lemon butter, BBQ or Garlic Butter

Plate of Tropical Fruits with Crème Fraîche

\$150++ per person



## MIXED Menu

Canapés Warm Garlic Bread

Grilled Tiger Prawns Marinated Vegetables Salad, Feta Cheese, Sun Dried Tomatoes

Seafood Bisque with Truffle Oil

\* Indian Ocean Lobster & Reef Fish Filet Mediterranean Butter Sauce and Steamed Rice Or \* Beef Tenderloin & New Zealand Lamb Chops Baked Potato and Wok Fried Vegetables

\* Your choice of sauce: Peppercorn, Red Wine, Lemon butter, BBQ or Garlic Butter

Plate of Tropical Fruits with Crème Fraîche

\$150++ per person



### Fish and **Seafood** Menu

Canapés Warm Garlic Bread

Grilled Tiger Prawns Marinated Vegetables Salad, Feta Cheese, Sun Dried Tomatoes

Seafood chowder

Whole Baby Reef Fish
Black & Green Olives, Garlic and Herb Butter
Baked Potato and Wok Fried Vegetables
Or
Tiger prawns, Indian Ocean lobster & Squid Rings
Steamed Rice

\* Your choice of sauce: Peppercorn, Red Wine, Lemon butter, BBQ or Garlic Butter

Plate of Tropical Fruits with Crème Fraîche

150++\$ per person





Warm Garlic Bread Garden vegetables salad Aloo Achari

> Green pea pulao Dal Makheni Vegetables Jalfrezi

<u>From the BBQ grill</u>:
Paneer tikka shaslik, vegetable sheek kebab
Tandoori vegetables
Mango chutney, tamarind sauce, mint chutney

Plate of Tropical Fruits Coconut pudding

\$150++ per person