MENU

Starters

Red tuna crudo

Avocado salad with coriander oil and passion vinaigrette

or

Puglia burrata and sherry-marinated heirloom tomatoes Artichoke carpaccio with black olive slivers

Main courses

Sliced veal loin

Grilled zucchini with puttanesca sauce and reduced jus

or

Roasted bass fish fillet

Green asparagus, French peas, mint and tangy Greek yogurt (side dish served cold)

Dessert

Exotic Pavlova

French meringue, pineapple and mango compote, bourbon vanilla chantilly, passion ganache, passion and fresh fruit coulis