

# DESTINATION DINING MENU A

USD 30 NET PER COUPLE



## FOUR COURSE SET **MENU**

### SALAD

Grilled Duck Breast with Raisin Dressing and Home Garden Lettuce

### SOUP

Oven-roasted Mushroom Soup with Truffle Twist Garlic Bread

### MAIN COURSE

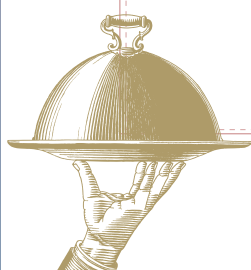
Roasted Chicken Breast with Sautéed Vegetables,  
Crispy Potato and Pepper Sauce

or

Pan-sealed Tilapia Fillet with Green Vegetables,  
Mashed Potato and Curry Sauce

### DESSERT

Vanilla Panna Cotta with Mango and Mint Salsa



## DESTINATION DINING MENU B

USD 45 NET PER COUPLE



### FOUR COURSE SET **MENU**

#### SALAD

Watermelon Salad (V) Red Watermelon, Black Olives,  
Red Onion, Lemon-olive Oil Dressing

or

Beef Carpaccio with Lime Pepper Sauce and Home Garden Lettuce

#### SOUP

Leek & Potato Soup with Cheese Grissini  
Coconut and Malibu Granite

#### MAIN COURSE

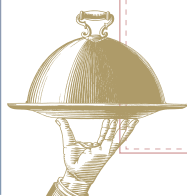
Herb-marinated Pork Chop with Roasted Potatoes, Butter French Beans  
and Pineapple Honey Sauce.

or

Pan-seared Salmon Fillet with Cauliflower Puree,  
Grilled Vegetables and Lime Basil Sauce

#### DESSERT

Brownie Biscuit, Mascarpone Mousse & Chocolate Ganache



# DESTINATION DINING MENU C

USD 60 NET PER COUPLE



## *FIVE COURSE SET* **MENU**

### **SALAD**

The Port Caesar Salad Romaine Lettuce, Garlic Croutons,  
Parmesan, Signature Dressing

### **APPETIZER**

Baked Garlic-Butter Scallops

or

Caprese Plum Tomatoes, Mozzarella, Pesto, Sweet Balsamic

### **SOUP**

Onion Soup Sautéed Onion in Red Wine-Beef Stock, Topped with Cheese Croutons

or

Tomato & Prawns Soup Fresh Tomato, Basil & Prawn in Chicken Stock,  
Topped with Croutons

### **MAIN COURSE**

Grilled Beef Tenderloin with Fondant Potato, Buttered Vegetables & Mushroom Sauce

or

Garlic and Lime Tiger Prawns Served with Crispy Potato and Buttered Vegetable

### **DESSERT**

Baked Cheese Cake with Blueberry Compote & Vanilla Chantilly Cream

