



*Fine Dining*



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# Fine Dining menu

## Welcome

Cocktail Bellini and Kir Royal

Greek style Canapes

## First Course

Seabass ceviche with sour orange, red chili, coriander, carob syrup and lavender

OR

Mixed fresh salad with quinoa, pumpkin chips and pomegranate vinaigrette

## Second Course

Risotto with wild mushrooms and spring truffle

OR

Orzo with crab bisque, cherry tomatoes and shrimps

## Main Course

Veal fillet aged for 45 days with mashed sweet potatoes, caramelized baby vegetables and New Zealand Pinot Noir sauce

OR

Red Sea bream with two kind of puree (parsnip and sweet potato) caramelized baby vegetables and citron and honey sauce

## Dessert

Greek meringue sphere with anthotyros cheese mousse and fresh melon filling, served with raspberries coulis and mint leaves

OR

Chocolate hemisphere with chocolate parfait and kumquat filling on crispy praline base, served with kumquat caviar and chocolate sauce

