

Gala Dinner

Starters

Burgundy Snails

garlic herb butter, baguette crouton

Beetroot Hummus, Goji Berries and Pita Bread

Pear and Celery Salad

caramelized walnuts

Carrot orange dressing

Shellfish Bisque

creamy brandy foam and chives

Entrées

Fresh Pasta

Fettuccine in Creamy Porcini Mushroom Sauce

Grilled lobster tail*

steamed asparagus, new potatoes, aromatic butter

Pan-Fried Monkfish Medallion in Herb Crust

potato mussel ragout in fish soup

Blackened Angus Tenderloin Steak*

arugula, mesclun and pecorino cheese, balsamic jus

Roasted Vegetable Lasagna

seasonal vegetables layered with fresh tomato, mozzarella

Baked Just for You

Every day a different selection of fresh-baked bread

Spelt rolls topped with assorted seeds - Country white rolls

Black olive focaccia - Rosemary grissini



Vegan

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.

If you require a special diet please ask our Restaurant Manager one day in advance.

*Public health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Desserts

International Cheese Selection from the Trolley
fruit and vegetable preserves, jellies, honey, dried and fresh fruit

Chocolate Royal Cake
dark chocolate mousse, crunchy praline, vanilla anglaise

Crêpe Suzette
caramelized crêpe, vanilla ice cream, toasted almonds

Tiramisù
mascarpone cream, ladyfinger biscuits dipped in coffee and bitter cocoa powder

Grandma's Chocolate Cake
with layers of dulce de leche and chocolate fudge

New York Cheesecake
strawberry compote

 **Banana, Chocolate and Peanut Butter Slice**
chocolate sauce

Selection of Ice Cream and Fruit Sorbets
ask your waiter about our daily selection

 **Ice Cream**
ask your waiter for our daily selection

Petits Fours

Deliciously Healthy



Did you know?

A common scene in the Greek islands are octopuses hanging in the sunlight from a rope, just like laundry from a clothesline. They are often caught by spear fishing close to the shore. The fisherman brings his prey to land and tenderises the flesh by pounding the carcass against a stone surface. Thus treated, they are hung out to dry, and later will be served grilled, either hot or chilled with a salad.

Steamed Octopus Carpaccio
potato caper salad, basil oil

Champagne Risotto
Carnaroli rice, aged Pecorino Romano sabayon

 **Fresh Fruit Plate**

