

Personalized Dining Experiences

Option 4 - Moet en Chandon Experience

Treat the one you love and yourself to an exceptional night. Embark on a journey of intimacy and romance for two. The sense of been away from it all; in a secluded setting customized for the couple in mind. The evening begins with a scrumptious appetizer, main course and good bottle of wine served by a dedicated waiter who will attend to your needs.

Menu III

Appetizers

Cocktail de Fruits de Mer

A salad of Shrimps, Mussels & Lobster dressed with Marie Rose sauce

Or

Fritto Misto

Fried calamari served simple with marinated Lettuce & Tabasco Tartar sauce

Soup of the day

Intermezzo de Sorbet

Our Chef's mini daily Sorbet preparing the palate for your next course

Entrée Principle

Lobster Plate

Your choice of Thermidor, Cleopatra or Simply Grilled
Accompanied by Steamed Jasmine Rice & Vegetables

Or

Rack of Lamb

Marinated & Grilled over a Tian of Ratatouille & Couscous Grains
served with Minted Jus

Or

Duck Wellington

Roast Duck Breast rubbed with Spicy Duxelles then presented in Puff Pastry
accompanied by Oven Roast Potatoes & Honey Peppercorn Reduction

Choose a bottle of Wine for dinner

Villa Antinori White – Toscana, Italy

Or

Marques de Casa Concha Chardonnay – Chile

Or

Rosemount Diamond Shiraz - Australia

Or

Robert Mondavi Pinot Noir Private Selection – California

Return to your room which has been decorated and where dessert will be awaiting you along with a chilled bottle of Moet en Chandon to continue the journey.

Dessert to be Experienced by Two

Lover's Surprise

Chocolate Truffle Cake layered with Ganache of Ricotta & Cocoa
served with Cinnamon Cappuccino & Caramelized Prune sauce

Or

Mosaic Basket

Mosaic of Kiwi Cornets & Glazed Berries
accompanied by Passion Fruit Glaze & Vanilla extract

Or

Chocolate dipped Fruit

Chocolate dipped Fresh Seasonal Local Fruits

Moët et Chandon Brut Impérial N.V.

Vegetarian Options are available for you if you desire