



SET WESTERN MENUS

(A)

Appetizer - Trio of Fresh Norwegian Salmon

Fresh salmon tartare with sour cream, caviar & chives

Seared salmon with Calvados apple puree

Beetroot marinated salmon with tomato & Spanish chorizo salad

Intermediate

Butter poached Maine lobster salad, sun dried tomatoes, avocado puree, cured

tomato, celeriac puree, apple herb & lemon dressing

Pallet Cleanser

Lemon & Mango Sorbet

Main Course

Roasted lamb loin, scallion potato puree, Mediterranean ragout, buttered asparagus,

Parma ham crisp & port wine jus

Dessert

Dark Valona chocolate mousse with vanilla cream, white chocolate & cookie crumble

ice cream & poached strawberries



(B)

- Appetizer Assiette -

Alaskan king crab & mango salad with Thai red curry vinaigrette
Fresh Norwegian salmon tartare with ginger soy & sesame marinade
Fresh imported US or French oyster with red wine shallot vinaigrette

- Palette Refresher -

Gin & tonic sorbet with tangy lime compote

- Main Course Surf & Turf -

*Grilled prime Australian tenderloin of beef, roasted Maine lobster, creamed leeks & scallion potato puree,
poached asparagus & red wine jus*

- Dessert -

Lemongrass, lime & chili tart with raspberry sorbet & mixed berry coulis



WESTERN BUFFET MENUS

(A)

Fresh oysters on ice with shallot vinegar
Confit duck terrine with red onion jam
Beetroot & orange cured salmon with condiments

- Salads -

Assorted garden greens
Chargrilled mixed vegetable antipasti
Home cured tomatoes, mozzarella with basil & balsamic
Roasted Mediterranean vegetable with basil couscous

- Mains -

Roast leg of lamb infused with garlic & rosemary
Baked Samui seafood pie with snow peas potato puree
Poached king prawns with scallops in leek sauce
Char grilled pork fillet with roasted shallot garlic & apricot
Roasted potatoes in garlic & rosemary
Roasted seasonal vegetables

- Desserts -

Mixed berry mousse
Rich chocolate brownie
Minted exotic fruit salad
Poached fruits trifle



(B)

- Appetizers -

Carpaccio of beef with shaved Parmesan capers & balsamic glaze

Marinated olives, bell peppers, tomatoes, artichoke salad

King prawns with mango & chili salsa

- Salads -

Assorted garden greens

Traditional Nicoise salad

Pomelo salad with shredded young coconut

Apple, caramelized walnuts & blue cheese salad

- Mains -

Roasted rib of Australian beef with Yorkshire pudding

Grilled king prawns with mussels & baby squid in tomato & Pernod sauce

Roast tenderloin of pork apricot roasted garlic & shallots

Baked fusilli with mushrooms & Gorgonzola Cheese

Roasted potatoes in garlic & rosemary

Medley of vegetables

- Desserts -

Trio chocolate mousse

Apple & mixed berry crumble

Lemon meringue tart, raspberry coulis

Minted exotic fruit salad