

Sample
Menu



Breakfast...

Served with Tea, coffee, fresh juice and a fruit platter

Classic Eggs Benedict served on an english muffin with ham & homemade hollandaise sauce

Blueberry Pancakes served with fresh berries, whipped cream & topped with homemade blueberry sauce

Avocado toast served on sourdough bread, topped with scrambled eggs, crispy bacon, sriracha mayo & chili flakes

Cinnamon & maple French toast served with berries & mascarpone cream

Lax 'N' Bagel with smoked salmon, cream cheese, pickled red onion, capers & a sunny side up egg

Açaí bowl with homemade granola, coconut flakes, local fruits, nuts & peanut butter

Breakfast croissant stuffed with scrambled eggs, crispy bacon, cherry tomatoes & sunflower sprouts

Lunch...

Classic Caesar salad with grilled chicken & homemade Caesar dressing, topped with basil fried croutons, parmesan cheese & crispy bacon

Sesame Crusted Seared Tuna served with an asian noodle salad, crushed peanuts & fresh cilantro

Crispy Crab Cakes served with a lemon kale salad & a homemade tartar sauce

Pecan Crusted Salmon served with a honey mustard sauce, apple fennel salad & quinoa

Steak Sandwich with melted cheddar, pickled onions, tomatoes, arugula & herb mayo served with wedge potatoes

Salmon Burgers with avocado ranch dressing and salt crusted potatoes

Poke Bowl with Sriracha marinated Mahi, sushi rice, pickled red onion, edamame beans, mango & avocado, topped with fresh cilantro & roasted garlic

Snacks / Appetizers . . .

Canapés with chèvre, fig marmalade and pine nuts

A selection of cheese and charcuterie served with homemade marmelad and local fruits

Ricotta tortellini skewers with homemade dip

Vietnamese spring rolls served with peanut sauce

Mini potato skins topped with sour cream, bacon & chives

Pepperoni & cheese pizza rolls served with a feta & avocado dip

3 different bruschettas: classic, sardines & artichoke/chili

Dinner

Creamy Truffle Spaghetti served with crispy Italian pancetta and sliced fresh black truffle

Parmesan Crusted Pork Chops with double roasted potatoes, red wine sauce, oven baked brussel sprouts & herb mayo

Steamed Sea Bass with oven baked white cabbage & potato purée topped with fresh dill & a fluffy champagne sauce

Fresh Halibut served with sweet potato purée & crispy bacon topped with bacon butter & pea shoot

NY Strip Steak with butternut squash puree, sautéed mushrooms topped with a creamy mushroom sauce & fresh rosemary

Surf & Turf lobster with filet mignon served with jerusalem artichoke purée & red wine sauce

Creamy Seafood Risotto with shrimps and topped with scallops, butter braised asparagus & fresh dill

| Dessert |

Deconstructed Lemon Cheesecake topped with two different lemon curds & crushed golden Oreos

Warm Caramel Apple Crumble Pie served with vanilla ice cream

Soft Carrot Cake with a citrus frosting

Chocolate Lava Cake served with fresh berries & a homemade raspberry sauce

Salty Caramel Panna Cotta served with caramel sauce & candied pecans

White Chocolate Mousse topped with a curd made of passion fruits from the local farm

Double Chocolate Cake topped with a homemade chocolate fudge & cacao cream