



MOMENTS OF LOVE
CRAFTED BY THE CHEF

MENU EXPERIENCE 1

SOUP

SHIITAKE & PORCINI MUSHROOM VELOUTÉ

Silky wild mushroom cream, Philadelphia cheese quenelle, truffle-infused crostini

STARTER

TUNA TATAKI

Black-pepper-crusted yellow fin tuna, aged balsamic glaze, lemon zest, mesclun slaw

MAIN COURSE

ROSE & PINK PEPPER-CRUSTED LAMB CHOP

*Slow-roasted lamb, purple cauliflower purée, snow peas, baby zucchini,
asparagus & mint jus*

DESSERT

WHITE CHOCOLATE CHERRY DOME

White chocolate mousse, dark chocolate biscuit, cherry compote, glossy cherry glaze

SPARKLING WINE

**Sun
glo**
POOL CAFÉ





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MENU EXPERIENCE 2

SOUP

TOMATO CONSOMMÉ

Crystal-clear vine-ripened tomato essence, tapioca pearls, basil oil

STARTER

TRUFFLE-INFUSED BURRATA

Creamy Italian burrata, heirloom candied tomatoes, aged balsamic pearls, basil pesto, toasted pine nuts, baby rucola, delicate strawberry gel

MAIN COURSE

SALMON WELLINGTON

Atlantic salmon wrapped in puff pastry with herb mousse, served with Mediterranean couscous, roasted vegetables, forest berries, & silky roasted pepper coulis

DESSERT

WHITE CHOCOLATE & CHERRY DOME

Velvet white chocolate mousse, dark chocolate sponge, Amarena cherry compote, cherry glaze & gold leaf

SPARKLING WINE

**Sun
glo**
POOL CAFÉ

