



## MENU I

### ARUGULA SALAD

Cherry Tomatoes, Carrot, Almonds, Apricots & Broccoli drizzled with Balsamic Glaze

or

### FWs FISH CHOWDER

Laced with Sherry Peppers & Gosling's Black Seal Rum

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### PORCINI DUSTED ROASTED FREE RANGE CHICKEN BREAST

served with Creamy Mushroom Sauce

or

### CATCH OF THE DAY

served with Leek & Green Peppercorn Sauce

Main Courses served with Vegetable & Potato of the day

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### BAKED CHEESECAKE

topped with Raspberry & Mascarpone Pistachio Cream

or

### ST. GERMAIN CREME BRULÉE TART

served with Caramelized Pear Compote

### COFFEE & TEA

The following dinner menus range between \$83 - \$150 per person depending on your menu choices.

Please feel free to mix and match to customize your menu.

All prices are subject to change according to availability and market price.



## MENU II

### CAJUN SPICED SEARED TUNA

set over New Potatoes & Asparagus Salad tossed in a Mustard Vinaigrette  
topped with Pickled Cucumber & Micro Greens

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### ARTISAN SALAD

Artisan Greens, Toasted Pecans, shaved Fennel, Mango, Grape Tomatoes & Butternut Squash  
tossed in a Poppy Seed Dressing

or

### BISQUE

Shrimp & Roasted Carrot Bisque topped with Spiced Croutons

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### NY STRIP STEAK

Chargrilled NY Strip Steak with Marsala Wine Sauce

or

### WILD CAUGHT PAN ROASTED LOCAL FISH

with Cherry Tomatoes, Basil & Capers Ragout

Main Courses served with Market Vegetables & Starch of the day

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### WHITE CHOCOLATE CAPPUCINO COFFEE GATEAU

with Bailey's Irish Cream Sauce

or

### CREAM CHEESE MOUSSE CAKE

topped with Passion Fruit Glaze, Berries & Chocolate Sauce

### COFFEE & TEA

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### MENU III

#### BEETS & GOAT CHEESE CROQUETTE

Baby Arugula, Radicchio, Pinenuts, Haricot Vert, Pickled Red Onions & Pears  
tossed in an Apricot, Apple Cider Vinaigrette

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#### SCOTTISH SMOKED SALMON TERRINE

Smoked Salmon, Cream Cheese, Spinach & Horseradish Mousse  
topped with Trout Roe, Cucumber Dill Yogurt, Micro Greens & Herb Ciabatta Wafer  
or

#### SILKY CAULIFLOWER ARTICHOKE SOUP

topped with Parmesan & Brie Bruschetta

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#### SPRING LAMB

Sundried Tomatoes & Olive Crusted NZ Rack of Lamb  
with Basil Pesto

or

#### SYMPHONY OF ATLANTIC OCEAN

Broiled Lobster Tail & Jerk Spiced Rockfish with Mango Sweet Pepper Butter Sauce

or

#### TOURNEDOS

Char Grilled Fillet of Beef  
topped with French Foie Gras set on a Port Wine Sauce

Main Courses served with a selection of Fresh Market Vegetables & Potatoes

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#### CARAMELIZED LEMON CURD TART

Vanilla & Rum Pineapple Compote

or

#### CHOCOLATE FONDANT

Pecan Salted Caramel Ice Cream

#### COFFEE & TEA

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## MENU IV

### FWS LOBSTER SALAD

Poached Main Lobster Meat, Mango Guacamole, Marinated Cherry Tomatoes  
Lobster Oil, Aged Balsamic & Micro Greens

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### POTATO & LEEK SOUP

Chopped Black Truffle & Truffle Oil

or

### BABY SPINACH & ARTICHOKE SALAD

Grilled Artichoke, Grape Tomatoes, Sliced Mushrooms, Walnuts, Fried Onions,  
Parmesan Shavings & Champagne Vinaigrette

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### HARISA MARINATED GRILLED JUMP SCAMPI

Roasted Cherry Tomato Coulis

or

### PETIT FILLET MIGNON

topped with Seared Foie Gras & Madeira Sauce

or

### HAZELNUT CRUSTED RACK OF LAMB

with Creamy Spinach Sauce

Main Courses served with Market Vegetables & Potatoes

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### DARK CHOCOLATE VEGAN MOUSSE CAKE

Fresh Summer Berries & Fruit Coulis

or

### STICKY TOFFEE PUDDING

with Banana Flambe & Vanilla Ice Cream

### COFFEE, TEA & PETIT FOURS

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