

Live Show and Cooking Stations

Roasted Beef Prime Rib 3.00kwd/pp

Roasted baby potato, glazed baby carrots and roasted baby beetroot
Thyme scented short jus and brioche bread

Pasta Station 2.00kwd/pp

Penne pasta, Risotto, Spinach and ricotta ravioli
Sauces: chipotle marinara, blue cheese cream, olive oil & basil pesto
Combinations: cherry tomatoes, baby spinach green peas olives
fresh basil, roasted garlic, toasted pine nuts, chicken, shrimp, shaved Parmesan

Seafood Island Bar 3.5kwd /pp

Jumbo Shrimp and Crab Claws with
Chipotle Remoulade, Cocktail Sauce and
Lemon Wedges
Fresh Oysters on the Half Shell
Chilled Garlic Mussels
Ginger Vinegar Mignonette and Tabasco Sauce
Cucumber Noodle and Pickled Red Onion Salad

Sushi Station 2.00 /pp

Maguro (Tuna), Hamachi (Yellowtail),
Sake (Salmon), Ebi (Shrimp)
California Rolls (Crab), Tekka Maki (Tuna),
Kappa Maki (Cucumber)
Served with Pickled Ginger, Wasabi
and Soy Sauce
Seasoned Seaweed Salad, Tofu Salad and
Edamame Marinated in Togarashi Seasonings

Artisanal Cheese Selection 2.00kwd /pp

Handcrafted Cheese (5 Types) with Lavosh, Grissini and Crackers
Fruit Chutney, Local Honey, Toasted Nuts and
Roasted Fruits

Bruschetta and Antipasto Bar 1.500kwd/pp

Three Olive Tapenade, Tomato Crudo,
Roasted Mushrooms & Garlic,
Grilled Ciabatta, Rosemary Focaccia,
Olive and Walnut Crostini
Dried Meats
Rustic Grilled and Roasted Vegetables
Marinated in Italian Virgin Olive Oil
Seeded Baguettes, Grissini and
Walnut Ciabatta

Paella 2.500/pp

Jumbo shrimp | scallops | calamari
mussels | chicken | Sausage | onions
garlic | tomato | herbs & saffron
grain rice
French loaf croutons & rouille

Chocolate fontaine with condiments 2.00/pp

Ice cream Station with condiment 1.500 /pp

Waffle and Pancake station with condiment 1.500/pp