



# Signature SET MENU

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## *1<sup>st</sup> Course*

### **Sesame Crusted Ahi Tuna with Mango Salsa & Passion Fruit Purée**

Seared tuna with sesame seed crust, arugula salad, a little spicy mango salsa, and passion fruit vinaigrette

Or

### **Greek Roasted Red Pepper Tomato Feta**

Roasted red pepper, green olive, basil-tossed tomatoes, and crumbled feta are mixed with Greek dressing.

## *2<sup>nd</sup> Course*

### **Smoked Tomatoes Bisque with Foam and Sourdough Gruyère Grilled Cheese**

The combination of roasted tomatoes, roasted red pepper, and smoked paprika.

Served with grilled cheese

## *3<sup>rd</sup> Course*

### **Grilled Red Snapper with Lemon Arancini and Italian Ratatouille**

Pan-fried snapper fillet with lemon butter and Italian herbs, lemon arancini, and homemade ratatouille

Or

### **Chargrilled Grain Fed Tenderloin and Tiger Prawn with Lyonnaise Potatoes and a Thyme Jus**

Lemon and Italian herb prawn, grilled tenderloin topped with herb butter, served with lyonnaise potatoes and red wine sauce

Or

### **Homemade Gnocchi and Wild Mushroom**

The gnocchi, tossed in butter white wine sauce with wild mushrooms and basil

## *4<sup>th</sup> Course*

### **Italian Tiramisu**

Authentic Italian dessert

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*Please note that we require a deposit of 50% two weeks prior to the event  
as well as confirmation of the number of guests.*

*All prices are exclusive of 10 % service charge and applicable 7 % government tax.*

