



Dinner In The Sky Menu

(March to May)

Appetizer

Italian Buratta cheese, confit herb cherry tomato served with pesto sauce and wild arugula salad (V)

Main Course

Beef

Fillet mignon with mashed sweet purple potato, raisin caponata and thyme jus

Fish

Barramundi cartoccio cooked with cube Mediterranean vegetables in seafood tomato crustacean's broth

Chicken

Pan seared chicken roulade with mashed sweet purple potato, baby carrot, roasted cherry tomato and chicken jus

Vegetarian

Potato gnocchi with Mediterranean vegetables in basil tomato coulis

Dessert

Aloe vera-pomegranate jelly with chia seed in ramekin with Thai mango mousse

Note : All the above dishes are gluten free