

## **4 Course Set Menu**

### **Welcome Drink**

A glass of Welcome Drink for each Diner

### **Appetizer**

Lightly Smoked Duck Breast with Nutty Rocket Mix & Marinated Vine Tomatoes,  
Lavender-Infused Vinaigrette

### **Soup**

Wild Forest Mushroom Soup  
with Porcini Dust & White Truffle Oil

### **Main**

Slow-Braised Tender Wagyu Beef Cheek in Port Wine Reduction Brown Jus on a bed of  
Potatoes Mouseline & casserole of Root Vegetables

OR

Pan-Roasted Norwegian Salmon Fillet with Mediterranean Vegetable Stew & Potato Gateau,  
Apple Cider Cream Sauce

### **Dessert**

Champagne Lychee with Vine Berries & Raspberry Coulis

### **Others**

A glass of House Wine for each Diner  
Freshly Brewed Coffee or Tea  
A box of Chocolates for the Couple

## **4 Course Vegetarian Set Menu**

### **Welcome Drink**

A glass of Welcome Drink for each Diner

### **Appetizer**

Char-grilled Medley of Mediterranean Vegetables  
with Confit of Garden Cherry Tomatoes & Balsamico Glaze

### **Soup**

Roasted Butternut Pumpkin Soup

### **Main**

Sautéed Fricassee of Morel & Wild Forest Mushrooms Ragout with Parmigiano Reggiano  
Flakes

### **Dessert**

Chocolate Brownie with Fresh Wild Berries & Fruits Compote

### **Others**

A glass of House Wine for each Diner

Freshly Brewed Coffee or Tea

A box of Chocolates for the Couple