

# Romantic HONEYMOON SET DINNER

Selection of White Wine, Red Wine or Sparkling Wine

# STARTER

### Cajun Tuna

Pan-Seared Tuna Ahi, Avocado Salsa with Rocket Salad

### **Roasted Beetroot Tartar**

Goat Cheese Mousse, Mulberry Vinegar, Pine Nuts and Olives

# MAIN COURSE

### Live - Barbeque

Blue Crab, Sea Prawn, Seafood Skewer, Mussel, Salmon, and Pork Tenderloin with Seafood Sauce, Chili Sauce, Tabasco, Garlic Butter, Red Wine Sauce, Barbeque Sauce and Lemon Wedges

# SIDE DISHES

Crab Fried Rice
Pasta Salad with Mayo and Cooked Ham
Garlic Baked Baby Potato
Sautéed Vegetable Sticks

# DESSERT

Made by Chef on Location

### Grilled Pineapple Flambé

Coconut Ice Cream, Meringue

Or

### Crème Brûlée

Classic Style White Strawberry and Vanilla Whipped Cream

