



Global Cuisine
Dinner menu samples

Menu #1

Salad

Slow cooked pacific octopus, white beans and spices with a homemade lemon grass dressing



Appetizer

Ginger and orange shrimp
With smoked sesame
bok Choy



Main Course

Moroccan style beef "bourguignon" served with a spiced saffron cous cous, mint infused yogurt sauce and a sundried dates compote



Dessert

Homemade cheesecake with a maroochi nut crust and topped with fresh mango chutney

Menu # 2

Appetizer

Wild mushrooms cappuccino with truffle scented foam served with a Reggiano tuile,
Local coffee and chocolate dust



Salad

Organic mixed greens salad with a Dijon mustard vinaigrette



Main Course

Prime beef tournedos in a tequila and chipotle butter, roasted garlic mash potatoes, poached spinach and seasonal vegetable julienne




Dessert

Cointreau infused Costa Rican "3leches" cake with seasonal fruit compote

Menu #3


Soup

Chilled Spanish Gazpacho
With a shrimp and avocado salsa




Appetizer

Yellow fin tuna spicy poke with an avocado shell,
Mango chutney and organic micro green salad.



Main Course

Fresh local swordfish filet served with heirloom
baby tomatoes, asparagus and fennel risotto in a
bouillabaisse nage




Dessert

Hazel nut stuffed profiteroles in a Costa Rican
Chocolate sauce, served with vanilla bean gelato

Menu #4


Salad

Crown Royal salad with feta cheese, olives,
tomatoes and organic lettuce.




Appetizer

Smoked salmon Carpaccio
With a mint and lemon foam



Main course

Local Spiny Lobster served with
margherita farro rice and arugula salad



Dessert

Rosemary scented crème brulee