



BBQ 1 Menu

Canapés

Cajun shrimps over tomato gazpacho
Mini chicken Caesar on stick
Herbed goat cheese ball, rye bread stick

Appetizers

Seared tuna nicoise in crunchy iceberg with fried quail egg
Beef carpaccio over crispy tacos
Compressed water melon, feta cheese, aged balsamic reduction

From the Grill

Beef striploin / Slow cooked lamb rack
Fish / Tuna medallion

Leek and potato mash / Mesclun green salad
Trio of compound butter

Desserts

Rose and raspberry mousse with lychee and vanilla mousseline
accompanied with champagne anglaise

\$140++ per person

Price are quoted in US dollars and are subject to 10% service charge & 12% GST