

WEDDING DINNER MENU

Mr. Viacheslav olesnikov Mrs. Yulia Kutsevol

AMUSE BOUCHE

SMOKED SALMON

Norwegian smoked salmon, cream cheese, fennel, capers

STARTER

SEARED SEA SCALLOPS

with roasted eggplant, basil pesto and shaved parmesan

SOUP

MUSHROOM CAPPUCCINO

Roasted Wild Mushrooms, shitake dust, coffee grissini

MAIN COURSE

SURF & TURF

Pan Roasted Angus tenderloin, tail of baby lobster Olives potato puree, asparagus, truffle jus

DESSERT

ICE CREAM CANALLONI

Tom yam of fruits, Thai herbs and vanilla ice cream cannelloni