

WEDDING DINING MENU



STARTER

MINI BAGUETTE OR MINI BRIOCHE ROLL
served with butter

APPETIZER

ESCABECHE OF OCTOPUS AND PRAWN[#]
*spanish octopus tentacles and poached prawns,
with verde sauce (herb & avocado) and beetroot relish*

or

BURRATA SALAD
*burratina, san marzano tomatoes, arugula leaves, fresh basil,
sea salt, pepper & extra virgin olive oil (V)*

MAIN COURSE

(Individual serving, you may choose 1 main course only)

CAJUN STYLE MARINATED CHICKEN AU JUS[#]
with roasted potatoes or mashed potatoes with eggplant caponata

or

PAN SEARED BARRAMUNDI
paired with seafood bisque, asparagus spear and mashed potatoes or roasted potatoes

or

OVEN BAKED PORTOBELLO MUSHROOM STUFFED WITH VEGAN MEAT
served with roasted vegetables & mashed potatoes or roasted potatoes (V)

or

OVEN BAKED LASAGNA
with seasonal vegetables (V)

DESSERT

PETIT FOURS[#]
sea salt chocolate caramel tart, vanilla crème brulee, macaroon

or

SEASONAL FRESH FRUIT PLATTER (V)

KINDLY NOTE

Menu selections need to be made at least 72 hours prior to departure.
Otherwise, menu items marked with hash # will be served.



3-COURSE WEDDING DINING CRUISE MENU