# New year's Eve Seven Course Dinner Set Menn

### Amuse bouche

Grilled vegetable and cheese tower served with basil pesto top with mozzarella

# Starter

Tuna gravlax served with mango salsa and herbs oil

# Entré

Spinach and nuts stuffed tortellini with herb hollandaise sauce

# Soup

Two-tone garden-fresh spinach and carrot soup served with bread and dip

# Sorbet

Calamansi and passion fruit sorbet

# Main course

Cajun spicy marinated pan seared duck breast or chicken roulade served with eggplant chutney, spinach purée, herbs confit potato and red wine jus

or

Dill and wine infused grilled fillet of yellow fin tuna served with coconut infused lotus rice risotto, buttered glazed vegetable and garlic beurre blanc

#### Calamansi sweet memories

Dark and white chocolate mousse cake with mango pure and homemade choice of ice cream

or

Seasonal fresh fruits

# Freshly brewed tea / Sri Lankan coffee

Immunity boosting hot brewed coffee with coriander, cumin and dried ginger

