



Romantic Dinner under the stars

Prawns

AMUSE BOUCHE

Surprise Creation from Summer Chef

SOUP

Cream of Tomato with Cheese Grissini's
and Wild Truffle Incenses

MAIN COURSE

Garlic Jumbo Prawn with
Boullioise Vegetables Risotto , Truffle Oil and
Sautéed Courgette

DESSERT

Crystal Nest Filled With Coconut Gelato
Accompanied by Fruits Coulis and Mini Petit Fours

DRINKS

1 Bottle of Wine
Soft Drinks
Tea or Coffee

US\$ 120 per person