



Romantic Dinner under the stars

lobster

AMUSE BOUCHE

Surprise Creation from Summer Chef

SOUP

Cream of Tomato with Cheese Grissini's
and Truffle Incenses

MAIN COURSE

Steamed Bamboo Lobster 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\$ 185 per person