



Romantic Dinner under the stars

Beef

AMUSE BOUCHE

Surprise Creation from Summer Chef

SOUP

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

MAIN COURSE

Grilled Beef Mignon with
Golden Pumpkin ,Mashed Potato,
Carrot Stick and spring Vegetables

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