



Romantic Dinner under the stars

Prawns

AMUSE BOUCHE

Surprise Creation from Summer Island Chef Jack

SOUP

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

MAIN COURSE

Garlic Jumbo Prawn
Boullioise Vegetables Risotto with Truffle Oil
Sautéed Courgette with Butter

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\$ 100 per person