

# *Cafe des Amis*

*4 Course Dinner with choices 2490 Per Person*

## *Double Amuze Boushe by Chef Bo*

*Parma Ham with pistachio and Gorgonzola Mousse.  
Smoked Salmon Wasabi cream and almond*

## Appetiser Choices

Wagyu Beef Tortellini with Gorgonzola Sauce



Large Grilled Spicy Tiger Prawn with Japanese Scallop, spicy Avocado Guacamole



Lobster & Prawn Ravioli with Champagne & Truffle Oil Sauce



*(vegetarian)* "Not a Greek Salad" A Combination of 13 ingredients including Watermelon  
Greek Feta cheese, roasted cherry tomatoes, Japanese cucumber, pesto, pistachio walnut  
almond, Caper flowers & mint

## Main Course Choices

Black Angus Beef Fillet with Morel Sauce



Roasted Snow Fish with Ratatouille and Avocado Salsa.



Roasted Lamb Duo

*Lamb tenderloin and large Lamb Cutlet, Garlic Purée, Rosemary red wine and Cherry Sauce*



*(vegetarian)* Spinach and Ricotta cheese Ravioli with Champagne Parmesan Sauce

## Dessert Duo

Flowerless Chocolate Brownie with hot Chocolate Lava Sauce and White Chocolate Cheese Cake