



LUNCH MENU

MORNING TEA

Freshly brewed tea/coffee & Danish pastries

APPETIZER

Caramelized onion and olive tart

Thai style fish cakes with dipping sauce

LUNCH

Prawn and spring onion skewers in a honey, ginger, soy & mild chilli marinade

Fresh reef fish with basil, pepper and olive oil

Breast of chicken in a semi dried tomato, caper, garlic, seed mustard & oregano marinade

SALADS BREAD, CONDIMENTS & FRUIT

New potato salad w/chopped eggs, spring onion w/ a sour cream and parmesan mayo

Goats cheese salad with coral lettuce, cherry tomatoes, toasted pine nuts, Spanish onion, asparagus & sundried tomato w/balsamic dressing

Tomato, bocconcini and basil salad w/ virgin olive oil and balsamic vinegar

Sweet chilli sauce & pesto mayonnaise

Bakery fresh breads

AFTERNOON TEA

Cheese platter with brie, blue & tasty cheeses, dried figs & apricots

Served with crispy water crackers

A selection of fresh seasonal tropical fruits from the region

A selection of chocolate mud cake, white chocolate cheesecake, shortbread & nougat slice fresh from our pastry chef