



CELLAR CHAMPAGNE BREAKFAST

Bakery Basket

Home baked bread, pain au chocolate, Danish, croissants, muffins, homemade preserves, butter

Acia Bowl

Banana, homemade granola, seasonal berries

Platter

Cheese, Cold cuts, house- Smoked fish

Eggs Manafaru

English muffin, poached egg, sauteed mushroom, truffle hollandaise, arugula, avocado

Seasonal Fresh Fruit

Beverage

Fresh Fruit Juice, JA Water, tea, coffee



LONG LAZY CELLAR LUNCH

Amuse Bouche

Yellowfin Tuna Tatare

Avocado, tomato, red radish, micro greens, truffle
ponzu, Avruga caviar

Sorbet

Passion Fruit and Mint Sorbet

Main Course

Tiger Prawns & Chicken Breast

Hasselback Potato, baby vegetables panache,
mushrooms, rosemary jus

Dessert

Mascarpone and Pear Tart
Honey pecan ice cream

Beverage

JA Water, three selected wine pairings, tea, coffee

CELLAR DINNER

Amuse Bouche

Tian of Crab and Scallop

Hass avocado, green, leaves mango salsa,
Avruga caviar

Sorbet

Lemongrass and lemon Sorbet

Main Course

Angus Tenderloin & Tiger Prawns

Potato puree, grilled baby vegetables,
pepper coulis, Truffle jus

Dessert

Salted Caramel Chocolate Fudge

Hazelnut praline crumble, fresh seasonal berries

CELLAR DINNER DEGUSTATION

Champagne and Canapes

Cauliflower and Truffle Teacup

Butter Poached Maldivian Lobster Tail

Celeriac purée, Avruga caviar, Crustacean beurre blanc, lobster oil, microgreens

Oyster Bay Marlborough Sauvignon

Champagne Sorbet

Pan-fried Crispy Salmon, Grilled Tiger Prawns

Truffle potato purée, baby vegetables, roast vine tomato, chimichurri sauce

Kaiken Ultra Malbec Mendoza, Argentina

Coconut Panna Cotta

Mix berry compote, coconut flakes, fresh berries

Petit Guiraud Sauternes Bordeaux, France

Cheese Platter

Niepoort Ruby Dum Port Portugal

Petit Fours

Tea or Coffee