

Sky Dining - Dinner
February to April 2012

Chef's Salad:

Arugula, Butter Head Lettuce, Garden Greens Tossed with Fresh Fruits and Balsamic Dressing

Soup:

Pumpkin Soup accompanied with Freshly Made Breads

Main Course:

Fish: Grilled Snapper with Mushroom Cream Sauce, served with Aglio Olio Pasta and Seasonal Vegetables

OR

Chicken: Grilled Boneless Chicken with Roasted Black Pepper Sauce, served with Roasted Potato and Seasonal Vegetables

OR

Lamb: New Zealand Lamb Rack with Fusion Mint Sauce, Served with Roasted Potato and Seasonal Vegetables

OR

Vegetarian: Potato Croquette

Dessert

Handmade Chocolate Truffle Cake with Fruits Compote and Melody of Sauces
Coffee or Tea