

Veli "Sand" Dinner

Menu

Chef's Amuse Bouche

Chilled Sweet Mango & Coconut Soup

honey yogurt drizzle

Kuredu Organic Roast Beet Salad

chef garden micros greens, extra virgin olive oil & sherry aged balsamic vinegar reduction

Bush Lime Granit

"Hand Harvest" Seared Indian Ocean Scallops,

Black Tiger Prawns & Lobster Tail

lemon & vanilla risotto & fair trade citrus tea reduction

Chocolate Fondant

white chocolate or butterscotch ice cream

Pistachio Fondant

vanilla or pistachio ice cream

Baked Alaska

classic dessert of meringue, ice cream flamed with liqueur

Freshly Brewed Coffee or International Tea Blends

petit fours and chocolate truffles