

Metis Lunch Set Menu

STARTER (Choose One, 3 Days Prior - same for all guests)

Chilled Cucumber Soup

Crunchy Vegetable Tartare, Crispy Noodle

Or

Organic Mix Quinoa Salad

Roasted Pumpkin, Pumpkin Seed, Avocado, Frisée Salad, Cherry Tomatoes, Feta Cheese, Olive Oil Dressing

Or

Tuna and Vegetable - Niçoise Style

Grilled Sliced Yellow Fin Tuna, Baby Bean, Potato, Baked Capsicum

Breaded Quail Eggs, Onion Confit, Olive Dressing

MAIN COURSE

(Choose Two Options, guest will choose between 2 options by the latest 3 days prior event)

Roasted Chicken Breast Rolled

Stuffed with Mushrooms, Spinach, Mashed Potatoes, Baby Vegetable Bouquet

Roasted Garlic, Cherry Tomato Confit, Thyme Jus

Or

Veracruz – Grouper Style

Baked Grouper Fillet, Cherry Tomato, Capsicum, Baby Capers Kalamata Olive, Natural Jus

Or

Pan Seared U.S Pork Tenderloin

Potato Gratin, Baby Vegetable Bouquet, Basil Jus

Or

Vegetable and Fusili Pasta

Grilled Artichoke, Zucchini, Baked Capsicum, Feta Cheese, Basil Tomato Sauce

DESSERT (Choose One, 3 Days Prior - same for all guests)

Strawberry Pavlova

With Strawberry Coulis

Or

Rosemary Panna Cotta

Mix Berries, Orange Chip, Raspberry Coulis

Or

Cappuccino Cake

Opalys Chocolate Mousse, Dark Chocolate Soil, Meringue,

Vanilla Custard and Chocolate Sauce