

# *Champagne Breakfast*

Non-Vintage Brut Champagne (375ml)

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Chocolate-Coated Strawberries (V, GF)

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Tasmanian Smoked Salmon, Capers, Dijon Cream, Lemon  
Aged Parma Ham, Sweet Melon  
Salami, Gherkin, Pickled Onion and Grissini Sticks

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Coconut Yoghurt, Baros Granola and Mango (V, GF)  
Seasonal Tropical Fruit Platter

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Artisan Cheese Selection (V)  
Grapes, Quince Paste, Onion Marmalade  
Crackers and Bread Rolls

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Freshly Baked Morning Pastries (v)

# *Private Picnic Lunch*

Baros Selected Canapés  
Prosecco di Valdobbiadene Extra Dry  
Col di Salici, Veneto, Italy

Fresh Garden Greek Salad  
Olive Oil and Fresh Lemon

Chilled Tiger Prawns  
Calypso Sauce, Tasmanian Smoked Salmon, Pumpnickel Bread and Dill  
Cream Cheese

Artisan Cheese Platter  
Grapes, Crouton, Walnut and Dry Fruits

Japanese Sushi and Sashimi Box  
Pickled Ginger, Wasabi and Soy Sauce

Roasted Chicken Breast  
Marinated Vegetable and Lemon Herb Mayonnaise

Tropical Fruit Platter

or

Chocolate Mud Cake

# Seafood Feast

Baros Selected Canapés  
Testulat Carte d'Or 'Blanc De Noir' Brut NV

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Tuna Rocket Salad (GF)  
Pan-seared Tuna with Fresh Rocket Salad,  
Cherry Tomato and Avocado

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Seafood Soup (GF)  
Prawn and Salmon with Mixed Garden Vegetables,  
Fresh Cherry Tomato and Parmesan Cheese

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Seafood Platter (GF)  
Indian Ocean Lobster, Tiger Prawns Skewer and Yellow Fin Tuna  
Pumpkin Puree, Grilled Vegetables and Lemon Herb Sauces

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Dark Chocolate and Kahlua Mousse (V, A)  
White Chocolate, Mint and Milk Chocolate Soil

or

Tropical Fruit Platter

# *Baros Barbeque*

Baros Selected Canapés  
Moët & Chandon Imperial Brut NV

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Beef Carpaccio (GF)  
Wild Rocket Salad, Aged Parmesan, Balsamic Reduction and Truffle Oil

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Rocket Bocconcini (V)  
Wild Mushroom, Balsamic Olive Oil Dressing and Cocoa Dust

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Australian Wagyu Tenderloin and Lamb Chop (GF)  
Marinated with Mustard and Peppercorn, Truffle Mash, Grilled Vegetable  
and Rosemary Jus

**OR**

Baby Chicken Thigh (GF)  
Marinated with Mustard, Thyme, and Mushroom Sauce

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Baros Tiramisu (V)  
Fresh Strawberry Milk Chocolate

or

Tropical Fruit Platter

# *Taste of Asia*

Baros Selected Canapés  
Testulat Carte d'Or 'Blanc De Noir' Brut NV

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Omakase  
Sashimi, Nigiri, Maki Roll with Soya, Ginger Pickle and Wasabi

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Vietnamese Rice Paper Roll (GF)  
Poached Prawn, Vegetable, Rice Noodles, Mint  
and Nuoc Cham Sauce

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Thai Green or Thai Red Curry (N, GF)  
Reef Fish, Chicken or Beef  
Coconut Milk, Beans Sprout, Green Eggplant, Water Chestnut and Steam  
Jasmine Rice

Thai Mango Sticky Rice (V, GF)  
Grated Coconut, Mango, Coconut Sauce and Basil

or

Tropical Fruit Platter

# *Maldivian Experience*

Maldivian Canapés  
Testulat Carte d'Or 'Blanc De Noir' Brut NV

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Octopus Salad  
Slow Poached Octopus, Curry Flavour Confit Potato,  
Kopee Fai Leaves, Fresh Coconut and Herbs

Copyfathu Satani  
Bajiyaa and Masroshi

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Maldivian Yellow Fin Tuna Curry (GF)  
Spicy Curry, Coconut Milk, Fresh Tomato, Curry Leaves

OR

Lobster Curry  
Coconut Roti and Steam Rice

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Maldivian Pirini (V, N)  
Semolina Pudding, Candied Screwpine,  
Kanamadhu Nuts and Coconut Sauce

or

Tropical Fruit Platter

# Seafood Celebration

Baros Selected Canapés  
Testulat Carte d'Or 'Blanc De Noir' Brut NV

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Black Mussels (GF)  
Mixed Lettuce, Cherry Tomato, Red Reddish, and Fresh Lemon

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Chilled Seafood Extravaganza Platter (GF)  
Line Caught Yellow Fin Tuna  
Spiced Reef Fish, Cocktail Sauce, Horseradish Dip,  
Tatar Sauce and Lime Cheeks  
with Rocket Salad (V)  
Tomato, Crispy Garlic Croutons, Parmesan  
and Balsamic Dressing

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Coconut Panna Cotta (V, N)  
Passion Fruit Coulis and Almond Tuile

or

Tropical Fruit Platter

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Artisan Cheese Selection  
with Grapes, Onion Marmalade, Crackers (v)