

Seafood Market

APPETIZER AND SALADS

Couscous Salad with Chickpea, Orange Dressing and Squid (S)
Glass Noodle Salad with Seafood (S) Tuscan Style Bean Salad, Panzanella, Tabouleh,
Salad Niçoise
Mixed Green Salad Bowl
Salad Bar and Dressings

MEZZE

Hummus, Babaganoush, Tzatziki, Antipasto, Pita Bread, Stuff Peppers, Olives

SOUP

Creamy Red Lentils Soup, Seafood Bouillabaisse Breads

CONDIMENTS:

Toasted Garlic Baguettes, Toasted Bacon, Cheese, Chives, Corn Chips, Toasted Tortilla,
Chopped Chill

VEGETABLE FRESH LAB

Corn on Cob, Steamed Rice, Bok Choy, Carrots, Sugar Snap, Haricot Verte, Bell Peppers, Etc

VEGETABLE AS YOU LIKE:

Steamed
Chinese Style
Grilled Salt & Pepper
Sauté with Garlic

THE FISHERMAN HARVEST:

Sand Lobster, Tuna Steak, Coffin Bay Mussels, Baby Octopus, Sea Crab,
Tiger Prawns, Calamari, Reef Fish

AT THE GRILL

Cajun Marinade, Lemon and Herb Marinade, Indian Masala, Thai Marinade, Olive Oil Salt &
Pepper

Accompaniments:

Lemon Butter, Garlic Butter, Creole Sauce, Kachumber

DESSERTS

Berry Fangipane, Raspberry Pavlova, Pistachio Fudge, Blueberry Panna Cota, Mango Delight,
Lemon Meringue Tart, Passionfruit Panna Cota, Mix Fruit Tart, Lavender Mousse Cake, Crepes
Suzette (Flambe with Grand Marnier) Vanilla Ice Cream & Chocolate Chip Ice Cream

Thursday from 19.00hrs to 22.00hrs
US\$ 180++ per person for residents on bed and breakfast basis.

