



AMANZI

BREAKFAST

Scrambled eggs with baby spinach leaves
Fresh fruit with organic yoghurt and homemade granola
Blueberry pancakes with homemade marmalade

LUNCH

Niçoise salad with grilled tuna and freshly-baked baguette
Roasted pork loin ciabatta sandwich with pesto and spinach salad
Leek and pancetta quiche with garden salad

ASSORTED CANAPÉS AND CHARCUTERIE FOR COCKTAIL HOUR

ENTRÉE

Yellowtail sashimi with pickled ginger dressing
Beef carpaccio with parmesan shavings and mustard dressing
Tomato salad with caramelised balsamic onion, rocket and goat's cheese

MAIN COURSE

Herb-crusted rack of lamb with garlic mash, sautéed snow peas and bearnaise sauce
Pan-fried dover sole with lemon butter and rice pilaf
Shrimp pad thai with peanut sauce

DESSERT

Lemon posset with summer berries
French strawberry pavlova
Chocolate walnut brownie with homemade espresso ice cream