

AMARYLLIS



Chef Menus

Assortment of salads

- Caesar Salad
- King Crab Salad



Day 1

Starter

Betroot Cured Salmon

Main

Char Grilled Octopus, Squid Ink and Garlic Sauce



Day 2

Starter

Cured Trout with N25 caviar

Main

Char Grilled Wagyu Fillet



Day 3

Starter

Foie Gras and Duck Confit Ballotine

Main

Guinea Fowl with Blackberries



Day 4

Starter

Heirloom Tomatoes with Burrata

Main

Lobster Tortellini



Day 5

Starter

Poached Lobster with Lobster Sauce and Caviar

Main

Roast and Confit Duck



Day 6

Starter

Smoked Salmon Roulade

Main

Roast Halibut with Sauce Vierge



Day 7

Starter

Tuna Sashimi with White Ponzu

Main

Salt Baked Lamb Nicoise



Assortment of desserts

- Assorted Macarons
- Chocolate Amaretto Salami
- Dark Chocolate Tart



