

# CORAL

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## RESIDENCES

### *Set Menus*

amuse bouche | *chef's compliment*

choice of

### *Cold starter*

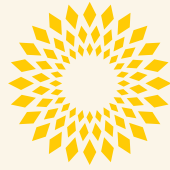
- burrata, asparagus, pine nuts, basil pesto
- marinated salmon, quinoa, edamame, citrus vinaigrette
- poached jumbo prawns, avocado, lemon gel, orange ginger dressing
  - greek salad, baby herbs, black olives powder (v)
- citrus cured seafood ceviche, prawns caesar salad, anchovies powder, garlic crouton, creamy dressing
  - arugula, goats cheese, pecans, lemon maple vinaigrette (v)
  - seared tuna, sesame oil, teriyaki sauce (v)
- venison carpaccio, arugula, pickled walnut, quail egg, salicornia, truffle (v)

### *Hot starter*

- scallops, green beans, vierge, fine herbs salad
- crispy fried calamari, artichokes truffle puree
- bruschetta with wild mushrooms, red onion cream, truffle, marinated artichokes (v)
- white & green asparagus, broad beans, black olives powder, citrus hollandaise (v)
  - lobster ravioli, asparagus, red pepper coulis
- stuffed mushrooms, sundried tomatoes, basil cream sauce
  - grilled prawns, peas puree, garlic butter sauce
- almond flakes halloumi, toasted bread, red onion chili jam
- cauliflower textures, raisins, black olive, green apple (v)
  - foie gras, toasted brioche, figs jam

### *Soups*

- vegetable cream soup, herbs crouton (v)
- potato & leeks saffron soup, toasted pine nuts (v)
- smoked tomato soup, micro coriander, green oil (v)
  - onion soup, three cheese crouton (v)
  - mushroom soup, toasted hazelnut (v)
- curry soup, coriander leaves, coconut milk (v)
  - vichyssoise soup, potato gnocchi (v)



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### *Sorbet*

- lime sorbet (v)
- mandarine sorbet (v)
  - rose sorbet (v)
- pomegranate sorbet (v)
  - mango sorbet (v)

### *Main course*

- beef tenderloin, foie gras, mushrooms, port wine sauce
  - lamb loin, celeriac puree, spinach, thyme jus
- chicken fillet wrapped prosciutto, mushrooms & onion stuffing, roast chicken gravy
  - veal tenderloin, roasted vegetables, green peppercorn sauce
    - pork fillet, red potato puree, baby vegetables
- mixed grill of beef tenderloin, baby chicken, lamb chop, pork fillet, oyster mushrooms, thyme jus
  - roast duck, celeriac puree, blackcurrant sauce
  - seared salmon fillet, creamy orzo, asparagus
    - seabass, spinach rice, vierge sauce
  - aubergine curry, almonds, aromatic rice (v)

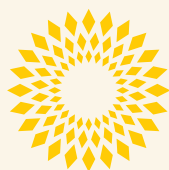
### *Dessert*

- New York cheesecake, raspberry sauce
- trilogy of chocolates, marinated berries
  - crème brulee with seasonal fruits
- pavlova with cream chantilly & strawberries
  - gianduja terrine, chocolate sauce
- williams pear chocolate, cinnamon crumble
- double chocolate black forest cake, amarena cherries
  - mixed nuts tart with chocolate sauce (v)

### *Coffee & Tea*

- petit four (v)

(v) these items can be amended for vegan guests



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### *4 Course*

- amuse bouch
- cold starter (choose 1)
- hot starter (choose 1)
- main course (choose 2)
  - dessert (choose 1)

maximum 60 guests

price: €110 per person

### *6 Course*

- amuse bouch
- cold starter (choose 1)
- hot starter (choose 1)
- hot/cold starter (choose 1)
- main course (choose 2)
  - dessert (choose 1)
  - coffee/petit four

maximum 40 guests

price: €120 per person

### *7 Course*

- amuse bouch
- cold starter (choose 2)
- hot starter (choose 1)
- hot/cold starter (choose 1)
  - sorbet (choose 1)
- main course (choose 2)
  - dessert (choose 1)
  - coffee/petit four

maximum 25 guests

price: €130 per person

all choices must be pre-ordered