



## 5 Course Gourmet Wine Dinner Saturday, 8<sup>th</sup> November 2008

115.00 for guests with BB arrangement  
95.00 for guests with HB or FB arrangement

### Appetizer

Scallops and Reef fish Tatar served on beetroot carpaccio  
with orange vinaigrette and deep fried leeks  
A Glass of 2004 Knappstein Riesling – Adelaide Hills, Australia

### Entree

Latte Macchiato of green peas  
Marinated lamb skewers peppered with rosemary  
Glass of 2007 Vina Tarapaca Terroir el Rosal Pinot Noir - Spain

### Palette Cleanser

Pinot Noir granita

### Main Course

Tower of Australian beef tenderloin with corn blinis  
Served with green Kenya beans and thyme jus  
Glass of 2006 The spicy route Mourvedré – Swartland, South Africa

### Dessert

Tiramisu mousse with kahlua ice cream served in a  
crispy honey snap bakset filled with fresh fruits  
and white chocolate sauce  
Glass of Rocca Sveva Mida Barrique D.O.C.G - Veneto, Italy

Coffee or selection of our tea box