

Private Dinner Standard Menu

AmuseBouche

- Mini Crab Cakes with Remoulade
- Crispy golden crab cakes served with a zesty, creamy remoulade sauce to awaken the palate.

Starter

- Mixed Green Salad with Lemon Vinaigrette
- A refreshing blend of seasonal greens, cherry tomatoes, and cucumber, tossed in a light lemon vinaigrette.

Main Course

- HerbRoasted Chicken Thighs with Roasted Vegetables
- Juicy chicken thighs roasted with fresh herbs, accompanied by seasonal vegetables, served with creamy mashed potatoes.

Dessert

- Lemon Panna Cotta
- Silky smooth lemon infused panna cotta, garnished with fresh berries and a hint of mint.