

## ASIAN MENU

### STARTER

#### 'Foie Gras'

Pineapple Ginger Compote Rocket Salad Pine Seed Truffle Vinaigrette

### SECOND COURSE

#### Asian Seafood Soup

with Chili Tomatoes and Kefir Leaves

### THIRD COURSE

#### Baked Sesame Tuna

on Snow Peas Mango and Thai Asia Sauce

### MAIN COURSE

#### Crispy Pan Fried Sea Bass Fillet

On Nori Risotto with Wasabi Foam and Soya Reduction

### DESSERT

#### Green Tea Coconut Cake

with Mandarin Sorbet and Black Rice Tulips

## WORLD MENU

### STARTER

#### Angus Beef Carpaccio

with Seafood Salad, Parmesan Shavings and Sauce Pistou

### SECOND COURSE

#### Homemade Lobster Ravioli

with Spinach and White Tomato Foam

### THIRD COURSE

#### Barramundi Rolled in Parma Ham

with Spinach Gnocchi, Enoki Mushroom and Green Lentil Sauce

### MAIN COURSE

#### Beef Tenderloin

with a Tiger Prawn Center on Turned Vegetables and Port Wine Jus

### DESSERT

#### Amaretto Sabayon

Vanilla Ice cream

## EXTRAVAGANZA MENU

### STARTER

#### Goat Cheese Crusted Lamb Loin

With Rocket Salad, Sun-dried Tomatoes, Balsamic and Extra Virgin Olive Oil

### SECOND COURSE

#### White Tomato Cappuccino

and Baked Scallop

### THIRD COURSE

#### Freshwater Javanese Crayfish

Open Ravioli with braised Baby Fennel, Bisque with Cognac & Orange Oil

### MAIN COURSE

#### Duo of Duck,

Pan Fried 'Foie Gras' and Duck Breast with Celeriac Puree, Beetroot Potato and Truffle Foam

### DESSERT

#### 'Karthaus' German Dumplings

Passion Fruit Sorbet Center, Vanilla Cream and Fresh Strawberries

## VEGETARIAN MENU

### STARTER

#### Grilled Portobello Mushroom Salad

With Parmesan Cheese and Fresh Arugula Salad

### SOUP

#### Mushroom Cappuccino

with Cinnamon Flavor and Poach Quail Egg

### THIRD COURSE

#### Spinach Ravioli

with Edamame, Pine Nut and Truffle Flavor

### MAIN COURSE

#### Aubergine Parmigiana

with Buffalo Mozzarella, Pomodoro Sauce and Extra Virgin Olive Oil

### DESSERT

#### Strawberry Mille Feuille

with Strawberry Salsa and Vanilla Ice Cream