

Costa

Finger Treats Traditional tomato bruschetta
French fries
Crispy crab cakes on greens and light spicy mango corn salsa
Fried calamari with aioli and spicy tomato sauce

Sandwiches Warm Piadina flat bread filled
With smoked salmon, baby spinach and mustard grain dressing
With Parma ham, soft cheese and arugula
With melted mozzarella, grilled vegetables, tomatoes and basil

Salads Selection Beet root salad with citrus, mixed leaves, goat cheese crumbles, walnuts and aged balsamic
Greek salad with lettuce, tomatoes, onion, capers, olives, feta cheese, and basil oregano wine vinegar dressing
Rocket salad with sun dried and fresh tomatoes, and pine nuts with lemon dressing
Tomato buffalo mozzarella salad with basil and aged balsamic
Asian Nicoise salad and spicy seared tuna on beans sprouts, tomatoes and gaeta olives
Avocado Caesar salad
With smoked salmon
With grilled chicken breast
With grilled tiger prawns
Spinach baby leaves with crispy ham, corn, cooked mushrooms, eggs and herbs dressing
Parma ham with cantaloupe melon
U.S prime beef carpaccio with olives, capers and lemon oil

All the prices are subject to 10% service charge

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All Day Breakfast
(Australian Free
Range 'Sunrise Farm')

Costa style eggs benedict served with cooked ham on toast

Omelet with mushrooms and melted brie cheese

Poached eggs with smoked salmon and steamed asparagus
served with sour hollandaise

Omelet with crab meat and spinach

Two eggs cooked in the style of your choice with sausage, bacon, grilled
tomato and rosti

Omelet with tomatoes and buffalo mozzarella

All egg dishes are served with warm toasted bread

Costa pancakes served with yogurt mixed berries and maple syrup

Soup

Minestrone with pesto

Sautéed French mussels with spicy tomatoes and white wine sauce

Cream of wild mushroom soup with dried Parma ham

Pasta and Risotto

Spaghetti with fresh tomatoes, pesto sauce and mozzarella

Risotto with forest mushrooms and black truffle crème

Tagliolini with garlic, clams, diced zucchini and white wine sauce

Risotto with asparagus and seared scallops

Tagliatelle with onions, chorizo sausage and tomato sauce

Penne with smoked salmon, pesto, sun dried tomatoes and olives

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Mains

Black cod *fish and chips*

Mixed seafood Bouillabaisse (fish, king prawns, shrimps, calamari, clams, scallops and mussels) in a saffron tomato broth

Tiger prawns braised with fresh tomatoes and basil on steamed broccoli

Grilled spice French spring chicken with rosemary on potatoes

Pistachios crusted grilled lamb chops with mixed peppers, mint infused oil and sautéed mint zucchini

Grilled U.S. beef sirloin (300g) on grilled vegetables served with herbs aromatic anchovies butter

Cheeses as Main

Chef's selection of 3 cheeses plate served with dried fruits and honey

Breaded, deep fried and smoked dried mozzarella with eggplant puree and spicy tomato sauce

Grilled camembert served on freshly grilled seasonal vegetables

Side Dishes

Creamed spinach

Choice of steamed or sautéed vegetables: broccoli, French beans or asparagus

Desserts

Tropical fruit salad with passion fruit sorbet

Vanilla crème brûlée with caramel banana and chocolate ice cream

Warm apple tart served with vanilla ice cream and caramel sauce

Tiramisú cup with biscotti

Natural yogurt panna cotta with fresh mango sauce

Slice of cheese cake with fresh strawberries

Warm dark chocolate pudding with ice cream

Ice Cream Cups

Victoria – Fresh strawberries in sauce with vanilla ice cream

Affogato – Chocolate vanilla truffle ice cream 'drowned' in coffee
