



Reception/Ceremony

Promenade Lounge, Royal Cliff Grand Hotel & Spa

(Royal canapés and Kir Royale)

Gala Dinner

Grill Room & Wine Cellar, Royal Cliff Beach Hotel

MENU

Chiang Mai Cray fish and smoked trout with salad bouquet
on lemon-avocado oil emulsion

Tussock Nelson, Sauvignon Blanc 2007, New Zealand

Poached turbot filet
with celery and juliennes of baby zucchini on confit aubergine

Tussock Nelson, Sauvignon Blanc 2007, New Zealand

Foie Gras Cappuccino with Sauternes froth
Kendall-Jackson Vintner's Reserve Riesling 2005, California

Wild hare roulade with mushroom-peppermint duxelle
wrapped in Parma ham and roselle jus

Chateau Lamothe Vincent 2007, Bordeaux

Blackcurrant and hibiscus tea sorbet
on handcrafted ice carving
Chateau Lamothe Vincent 2007, Bordeaux

Whole roasted Black Angus beef rib eye
with virgin olive oil poached vine-ripened tomato and truffled potato gratin
(Carved by Executive Chef and his brigade at tableside)

Bad Boy 2006, Bordeaux
by Jean-Luc Thunevin of Chateau Valandraud

Strawberry-banana crunch with apricot ice cream
and warm chocolate soufflé
Carta Vieja Reserve, Late Harvest, Limited Release 2005, Loncomilia Valley, Chile

Freshly brewed coffee or Ceylon tea
with Royal pralines

