

# Balcony Dinner Menu



Rock salt and black olive bread served with tapenade and sea salt butter.

## Entrée

Beef Carpaccio in olive oil and basil, then covered with rocket salad and shaved parmesan.

Coconut crusted prawns with sweet chilli and ginger sauce.

Roasted pumpkin and Vanuatu spinach ravioli served on a ratatouille with olive oil.

## Main

Baked chicken breast wrapped in prosciutto and served on garlic mash with roasted bell peppers.

Vanuatu beef with your choice of red wine sauce or Roquefort sauce served with garlic mash and green vegetables.

Char-grilled lamb medallions served with rustic mash and drizzled with olive oil and jus.

Papillotes – Wahoo and gambas prawns with pastis liqueur backed in a banana leaf parcel.

## Dessert

Chocolate tart with vanilla bean ice cream.

Tira mi su with panforte biscuit and Kahlua sauce.

**4,750VT per person**

Bookings Essential.  
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or book at Michener's Restaurant upon arrival.

