

*Regent*

PORTO MONTENEGRO



*Wedding Menu*



## *Selection of canapes*

### *Savoury*

Beef terrine, beetroot puree, broccoli concasse  
Roast beef, whole grain mustard parfait, onion marmalade, brioche  
Organic chicken skewers, lemongrass and turmeric marinade, mango relish  
Prosciutto, rock melon, camembert cheese  
Tuna tartare, wasabi mayonnaise, sesame seeds, nori seaweed  
Fish cakes with roasted tomato relish  
Smoked salmon, crème fraiche, garden dill & capers, rye bread  
Shrimp tempura, homemade tartare sauce  
Mushroom and cheese profiteroles  
Tomato brioche, Mozzarella mousse, basil emulsion, balsamic fluid gel  
Blue cheese and parsley croquettes with candied oranges



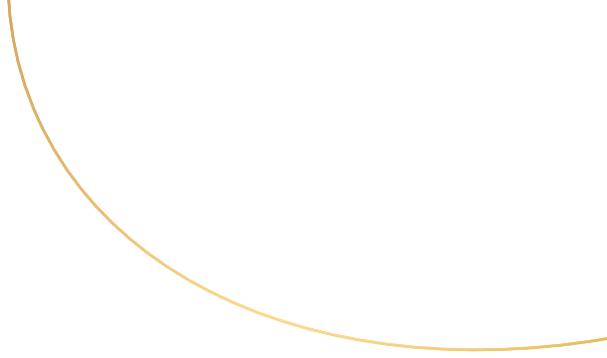
### *Sweet*

Mini Opera slice  
French chocolate macaron  
Brownie with guanaja cream  
Mini lemon meringue tart  
Chocolate rum truffles  
Mini mix fruit tart  
Pots de creme  
Vanilla pâte à choux  
Mini sacher cake

\*Price: € 3,50 per piece

*\*Prices are inclusive of VAT and  
subject to 10% service charge*





## Menu 1

### CARPACCIO

Beef carpaccio, sautéed porcini mushrooms, quail egg, beetroot powder, garlic and Dijon pudding, veal leg jus

or

### TUNA

Seared yellow fin tuna loin with caramelized eggplant, quail egg, roasted brussel sprouts, toasted peanuts, smoked lemon aioli, soya and veal sauce

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### VEAL

Sous vide veal medallion wrapped in smoked Pancetta with potato galette, glazed asparagus and onion marmalade

or

### SEA BREAM

Sea Bream with prawn butter au gratin and cannelloni of eggplant caponata, lemon basil emulsion

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### CHOCOLATE & MANGO

Dark chocolate ganache, caramelized popcorn, chocolate crumble, mango sorbet

\*Price: € 55,00 per person

*\*Prices are inclusive of VAT and  
subject to 10% service charge*





## Menu 2

### **PUFF**

Puff pastry, rosemary infused sea bream, mussel mayonnaise, crispy tomatoes, pickled anchovy, onion confit

or

### **TARTARE**

Beef tartare, in milk cooked scallion, brioche, preserved truffle mayonnaise and smoked oil, cheese cream, thyme crisps

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### **MARINATED CHERRY**

Toasted rosemary brioche, marinated cherry tomatoes, Mozzarella mousse, balsamic fluid gel

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### **CANNELLONI**

Vegetable and prawn cannelloni, pickled lemon, mascarpone and brown butter sauce

or

### **GNOCCHI**

Spinach gnocchi, dry cherry tomatoes, Grana Padano sauce, dark rye bread crumbs

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### **COD**

Cod and potato mousseline cake, summer green pea emulsion, warm pickled mushroom and asparagus salad, olive oil mayonnaise

or

### **BEEF**

Slow cooked beef terrine glaze on brown butter with fresh thyme, mushrooms duxelles, creamy polenta with rosemary, glazed carrot with organic honey

**\*Price: € 65,00 per person**

*\*Prices are inclusive of VAT and  
subject to 10% service charge*





## *Menu 3*

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### **POACHED PEAR (V)**

Red wine poached pear with goat cheese mousse and walnuts,  
Dijon mustard and honey, balsamic fluid gel

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### **FOIE GRAS**

Terrine of foie gras, cherry textures, brioche crumbs, mint crisp

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### **SCALLOPS**

Atlantic scallops on onion tarte tatin with tomato chips,  
Grana Padano crumbs, pickled anchovy emulsion

or

### **GNOCCHI**

Spinach gnocchi, dry cherry tomatoes,  
Grana Padano sauce, dark rye bread crumbs

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### **LASAGNA**

Spinach lasagna, mussels and red wine ragout,  
brie béchamel, crispy shrimps

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### **VEAL**

Slow cooked veal fillet, chicken liver and mushroom pie,  
glazed asparagus, veal leg jus

or

### **LAMB**

Grilled lamb chops, onion and thyme sauce,  
braised onions with cucumber salad, hash brown

or

### **SEA BASS**

Butter roasted sea bass with Champagne beurre blanc,  
dry cherry tomatoes, spinach cream  
and potato croquets

\*Price: € 90,00 per person

*\*Prices are inclusive of VAT and  
subject to 10% service charge*

