



Regent

PORTO MONTENEGRO

Wedding Menu


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Selection of canapés Savory

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- Mozzarella mousse with tomato brioche, basil cream, and balsamic fluid gel
 - Goat's cheese praline with almond and cranberry jam
 - Prawn tartare with green apple and basil aioli
 - Tuna croquette with lime and olive mayonnaise, and sweet pickled onion
 - Tempura shrimp with homemade tartar sauce
 - Sea bass cake with lime aioli
 - Mushroom and cheese profiterole
 - Blue cheese and parsley croquette with candied oranges
 - Vegetable samosa with Grana Padano cheese
 - Roast beef with wholegrain mustard, onion marmalade, cream cheese, and pickled onions
 - Smoked duck with Dijon mustard, smoked cream cheese, and cranberries
 - Chicken skewer with sweet chilli sauce and sesame
 - Tomato focaccia with prosciutto, fresh arugula, and cream cheese
 - Multigrain toast with smoked salmon, sour cream, and fresh chives
 - Seared tuna with black olive mayonnaise and fresh cherry tomato
 - Chorizo pâté on rye bread with fresh cucumber



Sweet

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- Mini Opera slice
 - French chocolate macaron
 - Chocolate brownie
 - Mini vanilla cream puffs
 - Chocolate truffles
 - Linzer torte
 - Chocolate financier
 - Chocolate flourless cake
 - Vanilla pâte à choux
 - Blueberry cheesecake

*€ 3,50 per piece

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



Menu 1

CARPACCIO

Beef Carpaccio with sautéed porcini mushrooms, smoked cream cheese, quails' egg, garlic and Dijon pudding, and pickled onions

or

SEA BASS TARTARE

Sea bass tartare with avocado and lime mousse, fresh grapes, cucumber foam, and toasted rye bread



VEAL

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

or

SEA BASS

Grilled sea bass fillet served with creamy polenta with spinach and herbs, roasted cherry tomato sauce, and basil oil

CHOCOLATE & PASSIONFRUIT

Almond dacquoise, chocolate mousse, passionfruit cream, coconut meringue, and coconut sorbet

*€ 55, - per person

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Menu 2

SEA BREAM PUFF PASTRY

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

or

BEEF TARTARE

Beef tartare, truffle brioche, truffle mayonnaise, cream cheese, fried pickled caper, and cured egg yolk

BEETROOT

Smoked beetroot, goat's cheese mousse, toasted almonds, mixed green leaf salad, pear sponge, and white balsamic gel

CORN SOUP

Creamy corn soup with vegetable and veal tartlets, and parsley oil

or

GNOCCHI

Spinach gnocchi with dried cherry tomatoes, Grana Padano sauce, dark rye breadcrumbs, and toasted pine nuts

SEA BASS CAKE

Sea bass and potato cake with lime and pea sauce, smoked mussel aioli, and pickled onion and cauliflower salad

or

BEEF

Warm beef terrine with mushrooms duxelles, creamy polenta with rosemary, and glazed carrots with organic honey

PEANUT BUTTER & JELLY

Peanut butter mousse, berry jelly, mix berry fluid gel, strawberry meringue, strawberry foam, chocolate sand with 64% dark chocolate, Manjari ice-cream

*€ 65, - per person

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Menu 3

POACHED PEAR (V)

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

FOIE GRAS

Terrine of foie gras, blackberry, brioche, and poached dried fig

SCALLOPS TARTARE

Cured scallops tartare, fresh apple and zucchini, sesame cracker,
caviar, and olive oil aioli

or

GNOCCHI

Spinach gnocchi with dried cherry tomatoes, Grana Padano sauce,
dark rye breadcrumbs, and toasted pine nuts

PRAWN RAVIOLI

Homemade prawn and broccoli ravioli with chamomile orange sauce

VEAL

Slow-cooked veal fillet, potato and rosemary galette,
glazed asparagus, and veal leg jus

or

FILET MIGNON

Grilled beef fillet mignon served with truffle potatoes, glazed carrots,
mushroom chips, and veal jus

or

SEA BASS

Grilled sea bass fillet, spinach and potato croquette,
dried cherry tomatoes, and champagne beurre blanc

CHOCOLATE BROWNIE

Brownie, caramel syrup, compressed banana, Valrhona chocolate
and caramel with chocolate ice-cream

*€ 90, - per person

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