



Seafood Degustation

Mantarae Restaurant

Friday 26th of March @ 7pm

\$89.00 per person

Amuse Bouche

Tuna Tataki
with ponzu and cucumber nori roll

Taylors, Riesling, South Australia, 2006

Appetiser

Steamed Lobster and Prawn Dumpling
with black vinegar and nouc nam

Cartwheel, Semillon /Sauvignon Blanc, WA, 2007

Entree

Mud Crab Lasagne
with lime beurre blanc and salmon roe

Yalumba Vlongner 2008

Grantia

Apple, Guava and Mint

Main

Mahi-Mahi Saltimbocca, Scallop and Prawn Skewer
with saffron risotto cake, pepperonata sauce

Mommessin Vieilles Vigne, Beaujolais, France, 2006

Dessert

Cappuccino Brulee
with fig and almond biscotti

Matua Valley, Late Harvest Muscat, NZ, 2008

Bookings essential

Phone 345 0022 or email stay@thepearlsouthpacific.com