



" BON APPÉTIT! "

RATATOUILLE
INSPIRED MENU



Menu



COURSE 1

CHEESE , BERRIES AND CRACKERS

A bite full of deliciousness ! Brie Cheese, Fresh Berries & Crackers!

COURSE 2

SMOKED MUSHROOM BRUSCHETTA WITH TRUFFLE OIL

Decadently Delicious! This light entree is bound to make your mouth water.

COURSE 3

DECONSTRUCTED FRENCH ONION SOUP

A DIY French Onion Soup served with cheese & croutons alongside!
Dip it in the soup, or just eat it, it's up to you!

COURSE 4

SPAGHETTI IN TOMATO BASIL SAUCE

A heartwarming dish made with spaghetti tossed in Tomato ragu, finished with fresh basil, Parmesan & extra virgin olive oil.

SPAGHETTI WITH MEATBALLS

A heartwarming pasta dish made with chicken meatballs cooked in Tomato ragu, finished with fresh basil, Parmesan & extra virgin olive oil.



**Please be advised that the menu options for this film are vegetarian and non vegetarian
We cannot cater for any other dietary requirements, or allergens, for this experience.



COURSE 5

FRENCH MARTINI (ALCOHOLIC)

A delicious concoction of Vodka, Pineapple juice & Raspberry syrup.

FRENCH CONNECTION (NON-ALCOHOLIC)

A summery, delicious blend of Elderflower Cordial, Cucumber & Tonic.

COURSE 6

THE TRASH CAN SALAD

Fresh Greens, Herb Potatoes, Fresh Apple, Camembert Cheese,
Walnuts & Apple Cider dressing.

COURSE 7

EGO'S WINE (ALCOHOLIC)

A classic French Wine.

VIRGIN SANGRIA (NON-ALCOHOLIC)

A refreshing mocktail made with Spices, Oranges & Cranberries.

COURSE 8

EGO'S MOM'S RATATOUILLE

A terrific French vegetable stew made with fresh tomatoes and lots of
summer vegetables like zucchini, brinjals & peppers.

COURSE 9

PARIS BREST

Choux pastry filled with praline (nutty caramel), buttercream,
topped with gold lustre dust.



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