



OPPOSITE PAGE CLOCKWISE FROM TOP LEFT:

Seaweed catering provided the four course degustation menu. Miso almond scallop in mizuna oil topped with seaweed and chilli. Yellowfin tuna topped with hiyashi & roasted eschallot paste. Local salt and pepper prawns. Raw tuna with lemon. East meets west at each place setting. ABOVE: Oriental lilies, hibiscus flowers and lush tropical foliage in a variety of shades decorated the tables and the marquee poles; wonderfully scented frangipani and red rose petals added colour to the tables. Dessert was the wedding cake.