

## PASTA

*Seafood Tagliatelli* with bottom mushroom and fresh Herbs in a Creamy Pernod sauce topped with Parmesan Reggiano

D350

*Open Chicken Lasagne,*

in a herby tomato chilli sauce with pitted bologna olives, soft vegetables and grated parmesan cheese topping

D350

*Pasta Arabiatta,* in a herby tomato chilli sauce with pitted bologna olives, soft vegetables and grated parmesan cheese topping

D320

## SIZZLERS

*Seafood,* seafood mix of prawns, mussels, fish and clams with crispy vegetables in a sweet and sour sauce

D395

*Beef* strips with crispy vegetables, in a black bean sauce

D385

Chicken strips with crispy vegetables, and a black bean sauce

D375

*Vegetables* crispy seasonal vegetables, in a plum and tamarind sauce

D350

## DESSERT

*Warm Chocolate Fondant Pudding* with chocolate ice cream

D210

*Tropical Fruit Cheese Cake* with rich Melba sauce

D200

*Chilled Summer Pudding* with clotted cream

D195

*Warm fruit Pie* with Brandy crème Anglaise

D195

*Glazed Crème brulle* with vanilla short bread

D195

## DINNER MENU

Available from 5:30pm to 10:00pm

*Home Made Garlic Bread* with Aioli

D165

*Tomato and Roasted Red Capsicum pepper soup*

With basil crème fresh

D175

*Cream of Artichoke Heart*

and white truffle soup

D200

*Crispy Hoi Sin Marinated Duck Salad*

With honey Daikon and courgette spiral salad

D225

*Tropical Prawns Cocktail*

With baby pineapple, chilli and lime salsa

D285

*Smoked Salmon Blini*

Beetroot Remoulade served fresh lime, dill capers berry dressing

D300

## Main Courses

### *Char Grilled Ribeye Steak*

*Café au Lait* D600

With green pepper corn sauce, young seasonal vegetables and spring onion mash potatoes

### *Pan Seared Cutlet of Lamb*

Served red wine Madeira jus buttered carrots and dauphinois potatoes

D525

### *Pan Roasted Pork Tenderloin with Cider and Sage Jus*

Served with broccoli florets glazed fruit and potato fondant

D485

### *Grilled Entrecôte of Beef*

Set on a bed of grilled vine tomatoes, crispy Bacon served with Chateaux potatoes, and pommery mustard and port wine jus

D485

### *Pan Fried Corn Fed Chicken Breast*

Served with white wine mushroom tarragon jus parmentier potatoes, and fine green neans

D375

## Seafood

### *Pan-fried Whole Sole Fish*

served off the bone with garlic butter, dill capers and sundried tomato with parsley new potatoes

D520

### *Char Grill Boneless*

*Barracuda* topped with shrimps, garlic caper sauce and sautéed vegetables

D475

*Poached Lady Fish* served with petit pois a la Francaise, white wine cream sauce and Delmonico potatoes

D450

### *Grilled Fillet of Butter Fish*

*Wrapped in Pancetta*, served with banana shallot and dill dressing, fragrant rice and green vegetables

D400

### *Grilled Shrimp Brochette*

marinated with Garlic, Ginger, Lime and olive oil served with braised rice and seasonal vegetables

D400

