

PASTA

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

D415

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

D350

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

D365

DESSERT

Warm Chocolate Fondant Pudding

with chocolate ice cream

D210

Tropical Fruit Cheese Cake

with rich Melba sauce

D200

Pineapple Galette

with vanilla Ice cream

D185

DINNER MENU

Available from 5:30pm to 10:00pm

STARTERS

Cream of Cauliflower

With white ruffle soup

D200

Tomato and Roasted Red Capsicum Pepper Soup

With basil crème fresh

D235

Tropical Prawns Cocktail

With baby pineapple, chilli and lime salsa

D285

Crispy Breaded Chicken Salad

With garlic herb mayo, honey Daikon and courgette spiral salad

D235

Home Made Garlic Bread

With Aioli

D335



Main Courses

Grilled Entrecote of Beef

Set on a Bed of grilled vine tomatoes
crispy Bacon served with Chateaux
potatoes and pommery mustard port wine
jus *D600*

Pan Roasted Pork Tenderloin with Cider and Sage Jus

Served with Broccoli florets Glazed fruits
and potato Fondant *D495*

Pan Fried Corn Fed Chicken Breast

Served with a white wine mushroom
tarragon jus parmentier potatoes, and fine
green beans *D415*

Seafood

Char Grill Boneless

Barracuda with a mix shrimps Oyster
garlic and caper served with sautéed veg
and rice *D525*

Poached Lady Fish Topped

served with petit pois ala Francaise, white
wine cream sauce and Delmonico potatoes
D450

Grilled Fillet of Butter Fish, Topped with Crispy Pancetta

served with banana shallot and dill
dressing, fragrant rice and green vegetables
D450

Grilled Shrimp Brochette

marinated with Garlic, Ginger, Lime juice
and olive oil served with braised rice and
seasonal vegetables *D400*

