

3 Course Choice Menu

APPETIZERS

CRISPY

SEAFOOD

Soup Mixed Seafood | Celery Salad | Crispy Potato | Parsley BEEF SUSHI Curry Mayonnaise | Scallions | Avocado | Cucumber | Truffle Teriyaki

SMOKED

SALMON CARPACCIO

Sweet and Sour Vegetables | Croutons | Sour Cream | Fried Capers

Grilled

Skirt Steak 6oz

Baby Carrots | Green Asparagus | Dutch Potatoes | Red Beet Crème | Thyme - Port Sauce

MAIN COURSES

WАНОО

FILLET Black Lemon Risotto | Broccoli | Cherry Tomatoes | Champagne Beurre Blanc

TRUFFLE

Risotto Mixed Mushrooms | Poached Egg | Green Asparagus | Scallions

DESSERT

VANILLA MOUSSE

Caramelised Banana | Chocolate Cake | Caramelised Pecan Nuts | Bastogne Cookies

Afl68 Per Person

This menu is available all December Reservations recommended.

A 15% service charge will be added to the final bill for groups of 8 or more



FIRST COURSE

TROUT MOUSSE Blini | Herring Caviar | Chives

AND

LOBSTER 'BITTERBAL' Saffron Mayonnaise

SECOND COURSE

SHRIMP AND SCALLOPS Puffed Red Pepper | Lime | Red Onion | Crispy Quinoa | Cilantro

THIRD COURSE

CREAMY OXTAIL SOUP Celery Salad | Crispy Potato | Truffle

FOURTH COURSE

GRILLED SKIRT STEAK 60Z Baby Carrots | Green Asparagus | Dutch Potatoes | Red Beet Crème | Thyme - Port Sauce

FIFTH COURSE

VANILLA MOUSSE

Caramelised Banana | Chocolate Cake | Caramelised Pecan Nuts | Bastogne Cookies

Afl130 Per Person

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