SET DINNER

$48++ for 3-Course | $58++ for 4-Course
Choose one main and complement it with your choice of starter, soup or dessert

STARTER

Warm Nicoise Salad with Pan Seared Tuna, Kenya Beans, Egg, Onion, Potato and Olive
or
Mesclun Salad with Vine-Ripen Tomato and Roasted Garlic Balsamic Vinaigrette

SOUP

Soup of the Day
or
Baked Five-Onion Soup with Crouton and Gruyere Cheese

MAIN COURSE

Chicken Cordon Bleu stuffed with Truffle and Brie, Pumpkin Mash and Chicken Jus
or
Seafood Americaine Blue Swimmer Crab, Hokkaido Scallops,
White Fish and Blue Mussel with Buttered Fettuccine and Asparagus
or
Spanish Iberico Pork Flank with Braised Cannellini Beans with Snap Pea and Port Wine Sauce
or
Wild Mushroom Risotto with Grilled Asparagus and Shaved Parmesan

DESSERT

Dessert Selection from the Trolley
or
Choice of 3 Selections from our French Cheese Tray

SIDES
ADD $6 PER ITEM

Green Salad | Roasted Beet | Quinoa with Pumpkin | Sautéed Vegetables | Mashed Potato
Carrot and Turnip | Cream Spinach | Sautéed Mushroom | Battered Onion Ring | Grilled Corn

Prices quoted are subject to prevailing taxes and service charge.