

\$32++ for 2-Course | \$42++ for 3-Course

Choose one main and complement it with your choice of starter 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

or

Soup of the Day

MAIN COURSE

Chicken Cordon Bleu stuffed with Truffle and Brie, Pumpkin Mash and Chicken Jus

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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

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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

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.