



RESTAURANT WEEK (MAY 4TH – 19TH)

\$50.00/ 2 Choices with a Glass of Wine (Lunch)

Beetroot Carpaccio with Goats Cheese, Balsamic Vinaigrette and Caramelized Walnuts

Roasted Curry Chicken Spring Rolls (2 pieces)

Red Snapper Ceviche with Lemon Zest, Cappers with Dijon Mustard Vinaigrette

Pork and Chicken Liver Pate with Orange Marmalade

Tuna and Salmon Avocado Sushi with Soy Sauce (3 pieces)

Tempura Aubergine with Garlic and Cilantro Dip

\$75.00/ 3 Courses and a Glass of Wine (Dinner)

STARTER

Chilled Spanish Gazpacho with Tomato, Watermelon, Mango, and Mint Cream

Fresh Tuna Carpaccio with Mexican Chili Salsa

MAIN

Vegetarian Risotto with Garden Peas, Edemame and Green Asparagus

Filet of Red Snapper with Red Cabbage, Turnip Puree and Aromatic Butter

Roasted Striploin with Brussel Sprouts and Garlic Mashed Potatoes

DESERT

Rice Pudding served with Caramel Sauce

Pineapple Tarte Tatin with Madagascar Vanilla Ice Cream

Chocolate Lava Fondant with Passion Fruit Sorbet