

STARTER

CRAB CAKES WITH LEMON AIOLI

Golden, oven-baked crab cakes served with a zesty lemon aioli, accompanied by rocket leaves, shaved fennel, and crisp radish

MAIN COURSE

PORK TENDERLOIN

Succulent pork tenderloin coated in garlic and fresh herbs, finished with a rich red wine jus. Served with garlic mashed potatoes, glazed carrots, asparagus, and a savory cheese fritter

OR

SALMON TERIYAKI

Panko-crusted salmon filet paired with garlic jasmine rice, tender asparagus, and a smooth pumpkin coulis

DESSERT

VANILLA BEAN PANNA COTTA

A silky, creamy panna cotta topped with a vibrant mixed berry compote

\$55

*All the prices are in US Dollars. No cash transactions.
Please inform your waiter about dietary restrictions.*