

## DESSERTS

<b>MIXED BERRY MILLE-FEUILLE</b> Puff pastry   cream   berry compote	\$14
<b>CARROT CAKE</b> Vanilla cream   pineapple	\$13
<b>BAILEY'S CHEESECAKE</b> Bailey's   cream cheese   mixed berries compote	\$14
<b>CHOCOLATE FONDANT</b> Melting molten middle   vanilla ice cream	\$14
<b>CREME BRULEE</b> Vanilla   caramelized sugar   biscotti	\$12
<b>ICE CREAM SELECTION</b> Ask a member of staff for the full menu	\$6
<b>APPLE TART</b> choice of ice cream scoop	\$12

## KIDS MENU

12 years old and under

<b>GRILLED CHICKEN BREAST</b> Sautéed mixed vegetables   mushroom sauce	\$16
<b>GRILLED CHEESEBURGER</b> Hand-made beef patty   coleslaw   onion rings French fries	\$16
<b>PENNE PASTA</b> Your choice of tomato or beef Bolognese sauce	\$14
<b>TEMPURA BATTERED FISH &amp; CHIPS</b> Sautéed peas   tartar sauce   French fries	\$16
<b>CRISPY FRIED CHICKEN TENDERS</b> Coleslaw   garlic mayo   French fries	\$14



# DINNER MENU

Served from 6:00 PM until 9:30 PM





## STARTERS

<b>SOUP OF THE DAY</b> Ask a member of staff for our soup of the day	\$10
<b>DUO OF SMOKED SALMON</b> Hot smoked salmon   cream cheese   apple	\$23
<b>CRAB SALAD</b> Caviar   apple   tomato   orange   cilantro	\$22
<b>TUNA TARTARE</b> Avocado   radish   onion   capers	\$22
<b>WATERMELON NICOISE SALAD</b> Compressed watermelon   beans   olives   potato egg   onion   tomato <i>Add tuna \$10</i>	\$18
<b>ROASTED BEETROOT &amp; GOAT CHEESE TART</b> Slow roasted beetroot   puff pastry   mixed leaves cherry tomato   balsamic glaze	\$19
<b>BEEF TARTARE</b> Tenderloin of beef   egg   gherkin   capers   onion mustard   potato wafer cut	\$30
<b>BEEF CARPACCIO</b> Arugula   parmesan   radish   capers   mustard dressing	\$20

## MAIN COURSES

<b>BRAISED LAMB SHANK</b> Creamy mash potato   pepper   carrot	\$48
<b>HONEY GLAZED DUCK BREAST</b> Parsnip   onion   sautéed greens   chocolate jus	\$40
<b>PAN FRIED SEA BASS</b> Sea bass   grilled leek   sautéed mushroom lemon Beurre blanc	\$38
<b>CHICKEN CORDON BLEU</b> Chicken breast   ham   cheese   crisp panko finish sautéed vegetables   mustard cream sauce	\$34
<b>SURF &amp; TURF</b> Beef tenderloin   grilled lobster   garlic butter   potato gratin   mushroom   carrot   red wine jus	\$65
<b>WILD MUSHROOM RISOTTO</b> Wild mushroom   garlic   cream   truffle oil parmesan tuile	\$28
<b>CAULIFLOWER STEAK</b> Yoghurt and tahini   crispy garlic   bean ragout	\$28

All menu items are inclusive of taxes

## FROM THE GRILL

All served with one choice of sauce and compliment

<b>FILLET MIGNON</b> Center cut aged tenderloin, 300g	\$42
<b>MAHI MAHI</b> Spice rubbed	\$36
<b>RIBEYE</b> Dry aged ribeye steak	\$39
<b>BBQ PORK RIBS</b> Sticky honey & bourbon glaze	\$32
<b>SPATCHCOCK CHICKEN</b> Butterflied baby chicken seasoned with garlic and spices	\$28
<b>TOMAHAWK STEAK</b> Bone-in steak 900gr	\$85
<b>WHOLE LOBSTER</b> Breeze seasoning, herb butter	\$40
<b>SALMON FILLET</b> Herb rubbed	\$38
<b>Sauces</b> <i>Classic hollandaise, peppercorn, mushroom, chimichurri, piri-piri</i>	

## COMPLIMENTS

<b>FRENCH FRIES</b>	\$6
<b>SWEET POTATO FRIES</b>	\$8
<b>RICE &amp; BEANS</b>	\$6
<b>SAUTEED SEASONAL VEGETABLES</b>	\$8
<b>CREAMY MASH POTATOS</b>	\$8
<b>LOBSTER MAC &amp; CHEESE</b>	\$12
<b>GARDEN SALAD</b>	\$6
<b>CREAMY GARLIC SPINACH</b>	\$8

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