

DESSERTS

CHOCOLATE TRIO Tart Chocolate Ice cream Chocolate Mousse	\$16
CHEESECAKE Served with an orange sorbet	\$16
CREME BRULEE Caramel & Vanilla	\$14
TARTE TARTIN Apple Sorbet	\$14
CHOCOLATE ECLAIR Baileys Cream Caramel Ice Cream	\$12
CHOCOLATE FONDANT Melting molten middle served with vanilla ice cream	\$14
ICE CREAM SCOOP Vanilla Strawberry Chocolate Pistachio Hazelnut Caramel	\$6

KIDS MENU

12 years old and under

GRILLED CHICKEN BREAST Sauteed mixed vegetables & mushroom sauce	\$14
GRILLED CHEESEBURGER Hand-made beef patty, French Fries	\$16
PENNE PASTA Your choice of tomato or beef Bolognese sauce	\$14
TEMPURA BATTERED FISH & CHIPS Tartar sauce & French fries	\$14
CRISPY FRIED CHICKEN TENDERS served with French fries	\$14

All menu items are inclusive of taxes



BREEZE

DINNER MENU

Served from 6:00 PM until 9:30 PM



BREEZE

APPETIZERS

- SOUP OF THE DAY** \$10
Ask a member of staff for our soup of the day
- BREAD & SPREAD** \$8
Chef's selection of breads & homemade spreads
- CRISPY FISH CAKE** \$16
Guacamole | curried oil | lettuce | tartare sauce
- CRISPY GOAT CHEESE SALAD** \$18
Slow roasted beetroot | roasted walnuts
honey mustard vinaigrette
- CEASAR SALAD** \$14
Romaine Lettuce | Parmesan Cheese | Croutons
Ceasar Dressing
Add Chicken \$6 | Add Shrimps \$8
- CHICKEN SPRING ROLLS** \$14
Served with sweet chili sauce
- VEGETABLE SPRING ROLLS** \$12
Served sweet chili sauce
- CHICKEN OR VEGETABLE GYOZAS** \$16
Served with tentsuyu sauce

MAIN COURSES

- SURF & TURF** \$68
300g Beef tenderloin | 1/2 grilled lobster tail
mashed potatoes | red wine sauce | garlic butter
sauteed garden vegetables
- MUSHROOM RISOTTO** \$30
Mixed mushrooms | parmesan cheese
- LASAGNA BOLOGNESE** \$26
Served with garlic focaccia
- GARDEN PESTO SPAGHETTI** \$24
Zucchini | squash | artichoke | pesto sauce | pine nuts
parmesan cheese
- CAULIFLOWER STEAK** \$24
White bean creme | pumpkin | roasted walnuts
roasted onion sauce
- CHICKEN GORDON BLUE** \$30
Roasted corn puree | mashed potatoes
sauteed garden vegetables
- MISO MARINATED CHILEAN SEABASS** \$36
Sushi white rice | sesame spinach salad
- CHARGILLED CHEESEBURGER** \$22
Beef Pattie | red onion & bacon compote | lettuce
Tomato | dill pickles | Breeze sauce

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FROM THE GRILL

All served with one choice of sauce and compliment

- FILLET MIGNON** \$36
Center cut aged tenderloin, 300g
- MAHI MAHI** \$30
Spice rubbed
- RIBEYE** \$34
Dry aged ribeye steak, 300g
- LAMB RACK** \$48
Spice rubbed
- BBQ PORK RIBS** \$32
Sticky honey & bourbon glaze
- SPATCHCOCK CHICKEN** \$28
Butterflied baby chicken seasoned with garlic and
spices
- WHOLE LOBSTER** \$68
Breeze seasoning, herb butter
- SALMON FILLET** \$30
Herb rubbed

*Sauces: peppercorn, mushroom, BBQ, red wine, lobster sauce,
Creole sauce & garlic butter*

COMPLIMENTS

- FRENCH FRIES** \$6
- SWEET POTATO FRIES** \$6
- RICE & PEA'S** \$6
- SAUTEED SEASONAL VEGETABLES** \$8
- CREAMY MASH POTATOES** \$6
- LOBSTER MAC & CHEESE** \$14
- GARDEN SALAD** \$6
- MAC & CHEESE** \$8

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