

DESSERTS

CARROT CAKE Vanilla cream pineapple	\$13
BAILEY'S CHEESECAKE Bailey's cream cheese mixed berries compote	\$12
CHOCOLATE FONDANT Melting molten middle vanilla ice cream	\$14
CREME BRULEE Vanilla caramelized sugar biscotti	\$12
ICE CREAM SELECTION Ask a member of staff for the full menu	\$6
CHOCOLATE THUNDER CAKE choice of ice cream scoop	\$12

KIDS MENU

12 years old and under

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



BREEZE

DINNER MENU

Served from 6:00 PM until 9:30 PM

All menu items are inclusive of taxes



BREEZE

STARTERS

SOUP OF THE DAY Ask a member of staff for our soup of the day	\$10
CRISPY CRAB CAKE Caviar apple tomato orange cilantro	\$22
TUNA TARTARE Avocado radish onion capers	\$22
WATERMELON NICOISE SALAD Compressed watermelon beans olives potato egg onion tomato <i>Add tuna \$10</i>	\$18
ROASTED BEETROOT & GOAT CHEESE TART Slow roasted beetroot puff pastry mixed leaves cherry tomato balsamic glaze	\$19
BEEF TARTARE Tenderloin of beef egg gherkin capers onion mustard potato wafer cut	\$28
BEEF CARPACCIO Arugula parmesan capers mustard dressing	\$20

MAIN COURSES

GRILLED LAMB CHOPS Creamy mash potato pepper carrot	\$42
HONEY GLAZED DUCK BREAST Parsnip onion sautéed greens chocolate jus	\$36
PAN FRIED COD LOIN Grilled leek sautéed mushroom potato lemon Beurre blanc	\$36
CHICKEN CORDON BLEU Chicken breast ham cheese crisp panko finish sautéed vegetables mustard cream sauce	\$30
SURF & TURF Beef tenderloin 1/2 grilled lobster garlic butter potato gratin mushroom carrot red wine jus	\$60
WILD MUSHROOM RISOTTO Wild mushroom garlic cream truffle oil parmesan tuile	\$28
CAULIFLOWER STEAK Yoghurt and tahini crispy garlic bean ragout	\$28

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FROM THE GRILL

All served with one choice of sauce and compliment

FILLET MIGNON Center cut aged tenderloin, 300g	\$36
MAHI MAHI Spice rubbed	\$30
RIBEYE Dry aged ribeye steak, 200g	\$30
BBQ PORK RIBS Sticky honey & bourbon glaze	\$32
SPATCHCOCK CHICKEN Butterflied baby chicken seasoned with garlic and spices	\$28
T-BONE STEAK Prime cut 600gr steak	\$60
WHOLE LOBSTER Breeze seasoning, herb butter	\$45
SALMON FILLET Herb rubbed	\$36

Sauces
Classic hollandaise, peppercorn, mushroom, chimichurri, piri-piri, BBQ & garlic butter

COMPLIMENTS

FRENCH FRIES	\$6
SWEET POTATO FRIES	\$6
RICE & BEANS	\$6
SAUTEED SEASONAL VEGETABLES	\$8
CREAMY MASH POTATOES	\$6
LOBSTER MAC & CHEESE	\$14
GARDEN SALAD	\$6
CREAMY GARLIC SPINACH	\$6
MAC & CHEESE	\$8

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