

DESSERTS

CHOCOLATE TRIO Tart Chocolate Ice cream Chocolate Mousse	\$16
VEGAN SPECULAAS 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 Rum & Raisin Banana 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



APPETIZERS

SOUP OF THE DAY Ask a member of staff for our soup of the day	\$10
BREAD & SPREAD Chef's selection of breads & homemade spreads	\$8
CRISPY FISH CAKE Guacamole curried oil lettuce tartare sauce	\$16
CRISPY GOAT CHEESE SALAD Slow roasted beetroot roasted walnuts honey vinaigrette	\$18
BEEF CARPACCIO Truffle creme capers croutons parmesan lettuce	\$20
WEDGE SALAD Crispy bacon blue cheese dressing tomato chives red onion	\$14
ANTIPASTA Roasted vegetables artichoke prosciutto focaccia hummus spread gorgonzola	\$18

MAIN COURSES

SURF & TURF 300g Beef tenderloin 1/2 grilled lobster tail mashed potatoes red wine sauce garlic butter sauteed garden vegetables	\$60
SEAFOOD RISOTTO Mixed seafood parmesan cheese	\$32
LASAGNA BOLOGNESE Served with garlic focaccia	\$26
SPINACH TAGLIATELLE Zucchini squash artichoke pesto sauce pine nuts parmesan cheese	\$24
CAULIFLOWER STEAK White bean creme pumpkin onion rings roasted walnuts roasted onion sauce	\$24
CHICKEN GORDON BLUE Roasted corn puree mashed potatoes sauteed garden vegetables	\$30
PANKO BUTTERFLIED PORK CHIP Mustard capers sauce mashed potatoes sauteed vegetables	\$34

All menu items are inclusive of taxes

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, 300g	\$34
LAMB CHOPS Spice rubbed	\$48
BBQ PORK RIBS Sticky honey & bourbon glaze	\$32
SPATCHCOCK CHICKEN Butterflied baby chicken seasoned with garlic and spices	\$28
WHOLE LOBSTER Breeze seasoning, herb butter	\$55
SALMON FILLET Herb rubbed	\$30

Sauces: peppercorn, mushroom, BBQ, red wine, lobster sauce, saffron sauce, creole sauce & 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
MAC & CHEESE	\$8

All menu items are inclusive of taxes