



Special Dinner Set Menu \$34

28 Aug - 3 Sept

3-Course

Appetizer or Soup

Main Course

Dessert

Cocktail or glass of House Wine (red or white)

Tea or Coffee

4-Course

Appetizer

Soup

Main Course

Dessert

Mocktail of the day

Tea or Coffee

APPETIZER & SOUP

Crab Salad

Blue Swimmer Crab, Mixed Salad, Ginger Flower Dressing

Tomato Soup

Roasted Tomatoes, Croutons, Cream

MAIN COURSE

Beef Flank

Pan-Seared Steak, Mashed Potatoes, Tomato Salsa & Eggplant, Beef Jus (contains red wine)

Seabass

Roasted Seabass, Spinach, Roasted Potatoes, Tarragon Cream Sauce

Mushroom Risotto

Field Mushrooms, Creamy Risotto, Truffle Oil

DESSERT

L'Orange

Acarigua 70% Chocolate Cake, Blood Orange Marmalade, EVOO Gelato, Salted Tuile

This experience is brought to you by the Higher Nitec in Hospitality Operations, Culinary Arts and Pastry & Baking

We accept non-cash payment only.