



MAIN COURSE

<b>Braised Oxtail</b> Slow cooked oxtail in red wine, with celery, carrots and leeks, served on sweet pea risotto infused with truffle jus	14,500
<b>Grilled Beef Rib eye - 300g matured imported</b> Grilled Beef Rib eye, potato and mushroom truffled gnocchi on braised leeks and green asparagus parmesan	15,500
<b>Baby beef scallops</b> Baby beef scallops pan fried in butter, sherry and lemon wilted greens, soft parmesan polenta with roasted tomato and green marrow	15,500
<b>Corn fed chicken Florentine</b> Chicken breast wrapped in smoked streaky bacon and sage cooked, buttered polenta with a creamy garlic spinach	12,500
<b>Chicken and prawn coconut creole</b> Chicken and prawns cooked in a light green apple and coconut curry cream with steamed fragrant rice	12,500
<b>Oven roasted lamb shanks</b> Slow cooked lamb shanks in red wine and young vegetables, served with a roasted butternut and orange risotto	14,500
<b>Roasted leg of lamb</b> Oven roasted leg of lamb stuffed with couscous, feta cheese, dates, fresh mint, spices, nuts, Mediterranean style roasted vegetables and pan jus	15,500



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<b>Grilled Seabass</b> Lime marinated seabass, buttered wilted greens, parmesan cream dauphinoise potatoes with tomato confit	12,500
<b>Grilled prawn and Chorizo</b> Grilled prawns, chorizo, sweet pea coconut puree infused with fresh ginger served with steamed fragrant vegetable rice	15,500
<b>Seafood plate</b> Crispy calamari tempura, lemon green crusted line fish, black mussel marinara, butterfly grilled prawns with a citrus butter served with buttered basmati	18,500
<b>Salmon tagliatelle</b> Poached salmon, steamed broccoli, fresh basil, cheddar cheese tossed in tagliatelle pasta, egg yolk and cream	15,500
<b>Calamari and shrimp risotto</b> Slow cooked risotto with butter, cream, extra virgin olive oil, fresh herbs parmesan topped with calamari and shrimps	12,500
<b>Spaghetti Putinesque</b> Spaghetti tossed in tomato herb stew, black olives, anchovies, capers with mozzarella and parmesan truffle	9,500
<b>Penne blue cheese</b> Penne tossed in a creamy blue cheese sauce, grilled red and green peppers with toasted walnuts	9,500



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<b>Pear crumble</b> Cinnamon stewed pears topped with buttered crumble served with Amaretto crème anglaise	5,500
<b>Banoffee</b> Homemade crepes, grilled banana in a caramel and spearmint sauce	4,500
<b>Green tea crème Brule</b> Baked smooth egg custard, mixed berry compote served with a Tia Maria sauce	5,500
<b>Warm malva pudding</b> Baked apricot and vinegar pudding served with vanilla ice cream and butter scotch sauce	5,500
<b>Chocolate fondant with sabayon fruits</b> Baked soft cantered chocolate sponge with an egg yolk and white wine foam	5,500
<b>Amaretto and Mascarpone Cheesecake</b> Mascarpone cheese, cream cheese layered between butter sponge soaked in brewed filter coffee, cocoa and amaretto anglaise	6,500