



Restaurant Week



January 17th to February 3rd

Menu

Sweet Potato Crab Croquette

Served on a sweet pepper mousse, topped with Parma ham chip.
Garnished with microgreens

or

Oven Roasted Tomato

Filled with a basil risotto on a homemade garlic onion bread.
Sprinkled with arugula salad leaves and parmesan cheese

or

Chilly Glazed Chicken Breast Salad

Rested on a arugula, mango, avocado salad tossed with a sherry vinaigrette dressing.
Sided with a tomato, pea, onion and cucumber blini

Homemade Fresh Basil Pasta

With shrimps, fresh tomatoes, onions, garlic. Tossed in a white wine cream sauce.
Sprinkled with parmesan shavings and roasted chilly

or

Beef Short Ribs

Bourbon BQ glazed and slow roasted. Rested on an onion, garlic, parsnip smash.
Edged with a reduced Malbec wine jus cream

or

Lamb Shank

Slow roasted, rested on a kale, roasted garlic onion polenta.
With a red wine rosemary jus

or

Special Fish of the Day

Chefs daily preparation with garnishes and sauce to compliment it
Your server will inform you of today preparation

Chocolate Orange Mousse Cake

Layered with a vanilla sponge. Accompanied with a berries coulis

or

Homemade Apple Pie

A la Mode, with almond cinnamon, vanilla custard

or

Toasted Bermuda Banana Bread

With lemon blueberry roasted pecan nut jam
topped with Praline mousse

Coffee, Tea

Menu \$52.00 plus 17% gratuities

