



IT'S TIME TO CELEBRATE

Ten years
of delicious
memories

October 13, 14 & 15
4 PM - 9 PM



Three-course dinner menu

\$89 PER PERSON

Choice of one from each course.

TO START

Foie Gras au Torchon

with fig Jam and toast

Braised Octopus Carpaccio

with lemon vinaigrette

Ravioles de Royan

with Morels cream sauce

Burrata & Beets Salad

*with roasted pistachio
tangerine & balsamic reduction*

(vegan option available)

MAINS

6Oz Filet Mignon

with Morels mushroom sauce & Purée

Scallops & Prawns Risotto

with lobster bisque

Pan Seared Pistachio Crusted Halibut

with pearl couscous and fall veggies

Mix Mushroom Risotto

with creamy burrata

(vegan option available)

DESSERTS

Chocolate Mousse

*with raspberry coulis
& vanilla whipped cream*

Lemon Meringue Tart

Vanilla Crème Brûlée

Duo Sorbet

with home-made coulis

(vegan)

Please inform our staff of any allergies.