Dinner

Appetisers

Smoked Potato, Bacon and Cheese Tartiflette
Endive salad, truffle dressing

Tequilla-Marinated Watermelon, Dukkah, Green Olive and Lemon
Cod Brandade
Potato, French beans and garlic croutons

Shrimp Cocktail
With brandy cocktail sauce

Soups and Salad

Halloween Special “Roasted Pumpkin Soup”
With roasted pumpkin cranberry cream

Classic Caesar Salad
Garlic croutons, anchovies and shaved Parmesan

Chicken Consommé
With barley and vegetables

Bulgur Wheat Salad
With pomegranate, almonds, edamame and citrus

Entrées

Traditional Spanish Paella
With chicken, prawns, squid, mussels and chorizo

Traditional Roast Turkey
Sage and onion stuffing, piggy in the blanket, roast potatoes and natural jus

Brioche Herb-Crusted Mahi-Mahi*
Lemon tarragon butter, green vegetables and buttered new potatoes

Pea and Ricotta Cheese Dumplings
Squash, sage and roasted garlic sauce

Spaghetti alle Vongole
Clams and spring onions in a white wine cream sauce

(Also available as an appetiser)

Surf and Turf

Grilled Maine Lobster 21-28oz
Claw mac'n'cheese, garden salad,
garlic and herb butter
Half US$20.00 / Whole US$35.00

Prime USDA Fillet Mignon* 8oz
Triple-cooked chips, grilled asparagus,
béarnaise sauce
US$35.00

Half-Grilled Maine Lobster 10-14oz and Prime USDA Fillet Mignon* 8oz
Claw mac'n'cheese, garden salad, garlic and herb butter
US$45.00

Available Daily

Grilled Salmon*
Lemon pepper seasoning, broccoli, fingerling potatoes

Breaded Chicken Cutlet
Buttered greens, crushed red skin potato, drawn garlic butter

Slow-Roasted USDA Striploin*
Whipped potato, string beans, pan gravy

Desserts and Cheese

Raisin Bread and Butter Pudding
Crème anglaise

"Halloween Special" Haunted Harvest Pumkin Tart
Chocolate crumbled,
balsamic sauce and marzipan

Chocolate and Banana Delice
Banana jam, cocoa nibs and peanut brittle

Choice of Ice Creams:
Pistachio

Rum & raisin

Fruit sorbet

Sauces: toffee fudge, chocolate,
or mixed berry coulis

Selection of Cheese and Biscuits

Gluten-free Vegetarian Wellness option Available Daily

Please ask your waiter for the plant-based menu.

Some of our products may contain allergens. If you have a food allergy, intolerance, or coeliac disease, please inform a member of our staff before placing your order.

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please note that all food & beverage purchases are subject to an 18% service charge.