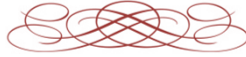




R o m a n t i c D i n n e r M e n u



GRAND COCKTAIL

Sour Orange infused Jumbo Shrimp and Lump Crabmeat

*Served in a martini glass with avocado and tomato chutney
Key-lime dip with a splash of infused martini with foccacia cracker*

SALAD

Sesame crusted Yellow Fin Tuna Salad

*With smoked Cox's apples on a bean sprout and asparagus relish
With a hoisin and ginger vinaigrette*

ENTRÉE

Duo of Age Beef Tenderloin & Rock Lobster

*Aged Beef Tenderloin Crusted with forest mushrooms drizzled with Chianti jus paired with traditional
Broiled Lobster Tail on the side of a vegetables bouquet & baby skillet potatoes tossed in paris butter*

OR

Nut Crusted Lamb Chops Paired with Poached Salmon

*Pistachio Crusted Lamb Chops paired with Dill Poached WC-Salmon crowned with minted Grand
Marnier reduction and a caper berry cream on the side of a vegetables bouquet & baby skillet
potatoes tossed in paris butter*

DESSERT

Sweet Ending Sweet Ending

A Duo Sweet Treat Just for you, created by Chef Kashala

FOUR COURSES WITH WINE PAIRING

Coffee or Herbal Tea

\$360 + 15% per couple

12% Value Added Tax charge will be added to your bill.

