



MENU

♥ APPETIZER

Crab Spring Roll \$21

Eel sauce, sriracha aioli

♥ MAIN COURSE

Grilled Seafood Platter \$52

Scallops, shrimp, lobster, parmesan polenta, broccolini, au-gratin potatoes, carrots, lemon beurre blanc

New Zealand Rack of Lamb \$48

Rosemary dijon crusted, au-gratin potatoes, broccolini, carrots, demi-glaze

Pan- Seared Chilean Sea Bass \$46

Jasmine rice, grilled shrimp, asparagus, lemon beurre blanc

♥ DESSERT

Red Berry and Crème Brûlée Cake \$14

Red fruit mousse, sponge cake, crème brûlée, red berry coulis