



3 Course Dinner inclusive 1/2 Bottle of Wine
BDS \$99.00 per Person (Vat Inclusive)

STARTER

House specialty soup of the day

Asparagus with bacon sabayon topped with chives and shaved parmesan cheese

Grilled chicken satay served with garden salad tossed in honey peanut dressing

MAIN COURSE

Blackened Fresh Local Fish

Chef's selected catch of the day dusted with a blend of blackening spices and pan-seared, served with market vegetables and scalloped potatoes topped with a poached egg

Green Thai Chicken Curry

Our house-made green Thai curry sauce simmered with chunks of chicken, accompanied by herb Basmati rice, steamed vegetables, crisp poppadoms and mango chutney

Surf and Turf Linguini Alfredo

A light sauté of julienne beef and lump crab with bell peppers, red onions and cherry tomato, tossed in a creamy cheese sauce with shave Parmigianino reggiano

DESSERT

Chocolate mousse with fresh berries

Peach and apple crumble with vanilla ice-cream and butter scotch sauce