



Starters

SOUP OF THE DAY
The Chef's Daily Concoction

THAI FISH CAKE
Tuna and Mahi Mahi with sweet potato and green curry paste

ALBONDIGA
Meatballs in tomato sauce

Main Course

GNOCCHI
Potato dumpling with sun dried Tomato sauce & goat cheese

SPICE RUBBED OR GRILLED CATCH OF THE DAY
With Plantain & Sweet Potato Mash, Coriander dressing & Pineapple salsa

CHICKEN KATSU *(Cordon Bleu Style)*
In Panko crust, filled with Ham & Mozzarella cheese, with Garlic Mash & Roasted Vegetables

Dessert

FRUIT SALAD
Marinated Fresh fruit served with sorbet

SELECTION OF ICE CREAM & SORBET

Wine Selection

CHILE, CABERNET SAUVIGNON MONTES CLASSIC, 2015

SOUTH AFRICA, CHENIN BLANC, ROBERTSON, 2015

U.S.A., WHITE ZINFANDEL BERINGER, 2015

THREE COURSES MEAL AND ½ BOTTLE OF WINE \$ 99.00 SERVICE INCLUDED