



Starters

SOUP OF THE DAY
The Chef's Daily Concoction

THAI FISH CAKE
Tuna and Dolphin Shredded with sweet potato and green curry paste

SPICY TASSO HAM
With Garbanzo beans & Focaccia crostini

Main Course

GNOCCHI & POMODORI
Potato and sun dried tomato dumpling with 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, 2012

SOUTH AFRICA, ROBERTSON, CHENIN BLANC, 2013

U.S.A., WHITE ZINFANDEL BERINGER, 2011

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