
October Special

Appetizer

Steamed Mussels

With diced onion, tomato, bell pepper in a white wine garlic dill cream sauce, served with focaccia bread.

Pork Belly

Crispy pork belly with sweet potato puree topped with Kimchi and candied pecans.

Salad

Tri-colored cherry tomato salad with sliced red onion, fresh basil, burrata cheese, topped with white balsamic basil dressing.

Entrée

Mediterranean New York Strip

8oz Certified Angus New York steak, expertly grilled to perfection, topped with shrimp and scallops and served with a roasted red pepper parmesan sauce.

Crusted Garlic and Herb Basa

Delicately baked basa fillets, topped with yellow pineapple curry sauce, served with rice pilaf.

Homemade Chicken Schnitzel

Topped with wild mushroom peppercorn cream sauce, served with turmeric herb mashed potato.

Leg of Lamb

Oven roasted leg of lamb with rosemary garlic mint au-jus, served with turmeric herb mashed potato.

Dessert

Homemade banana coconut cream pie

\$65.00 p/p