



AMUSE BOUCHE

CRÈME FRAICHE TARTLETS

Top with Roe Trout Caviar

SOUP

THAI BASIL SOUP

Herb Crostini

THE FIRST

STEAM BLACK MUSSELS

Red Onion, Capers, Chili Pepper, Lemon Garlic Butter Sauce with Warm Focaccia Bread

STRAWBERRY & PEACH SALAD

Mixed Baby Leaves, Arugula, Marinated Buffalo Mozzarella, Strawberry, Peach, Walnut, Basil Vinaigrette

THE MAIN

JOSPER GRILLED SALMON

Spinach & Dill Pappardelle with Tomatoes & Corn Beurre Blanc

RACK OF LAMB

Rosemary & Thyme Marinade, Sweet Potato Puree, Roasted Shallots, Sautéed Broccoli, Pomegranate Honey Sauce

CHARGRILLED FILET MIGNON

Rainbow Carrots, Tender Stem-Kale, Brussels Spots, Pomme Puree & Herb Butter

CARAMELIZED CAULIFLOWER

Beetroot Puree, Roasted Nuts, Herb Oil, Roasted Carrots Wedge

TO SHARE (+45):

SURF & TURF

35oz Tomahawk Steak & Lobster Tail, Roasted Garlic, Grilled Tomato, Chimichurri, Garlic Ghee, Roasted Baby Potatoes

THE FINISH

KEY LIME PIE

Chef Winston's Recipe since 1973

CHOCOLATE LAVA PUDDING

Vanilla Ice Cream, Pistachio Wafer

RED VELVET CHEESE CAKE

Raspberry Coulis, Chocolate Bailey's Sauce

DUO OF MANGO AND CARAMEL POT DE CRÈME

Fresh Berries, Almond Biscotti

\$155 PP

18°30'17"N 64°21'19"W