



Group Menu I

OYSTER TRIO

Fresh Oyster, Grilled Oyster, Oyster Tempura with
Marinated Salmon Crispy Maki Roll, Seaweed & Mixed Green Salad

or

BEEF CARPACCIO

Arugula, Shaved Parmesan Cheese, Roasted Cherry Tomatoes

or

MIXED SALAD

Lettuce, Asparagus, Endives, Radicchio, Pickled Carrots, Onions, Cherry Tomatoes,
Lavash, Green Pea Hummus

or

RAMEN VEAL SOUP

Noodles, Vegetables, Scallions, Chicharron



PORK CHOP

with Seared Apple, Creamed Spinach, au Jus

or

GRILLED 10 OZ NEW YORK STEAK

with Mushroom Sauce

or

PAN SEARED MAHI-MAHI

Sautéed Shrimp, Lemon Butter Sauce

Main Courses Served with Mashed Potatoes & Garden Vegetables



HAZELNUT CARAMEL MOUSSE CAKE

Kalua Cream Sauce

or

CRÈME BRULÉE

Mixed Berries, Sabayon Cream

or

MIXED FRUIT TART

Vanilla Ice-Cream, Cherry Sauce

PETIT FOURS

COFFEE OR TEA

\$102.75

*** with ½ Lobster add \$40.75 (price subject to change upon availability)

***with Dry Aged Ribeye 18 oz add \$49.75 (price subject to change upon availability)

