



Christmas

LUNCH MENU I

TUNA CARPACCIO & PONZU MARINATED SALMON
Arugula Cherry Tomatoes, Citrus Segment, Pickled Beet Roots,
Lemon Olive Oil

or

WINTER GREEN SALAD
with Caramelized Blue Cheese, Pears, Mixed Greens, Arugula,
Orange Segments, Toasted Walnuts, Grapefruit Basil Dressing

or

RAVIOLI
Wild Boar Red Wine Ragu

BROCCOLI SOUP
with Croutons

SLOW BRAISED BEEF RIB
Mushroom Truffle Risotto

or

CATCH OF DAY
Sauté Tomato Basil, Lemon Butter Sauce

or

ROASTED TURKEY WITH SAUSAGE STUFFING
Casava Pie, Cranberry, Honey Glazed Ham, Mashed Potatoes

or

HALF LOBSTER BROILED
Seafood Crabmeat Stuffing, Broccoli, Clarify Butter

Main Courses served with Mashed Potatoes &
Roasted Vegetable Bundle

CHRISTMAS PUDDING
Brandy Cream Sauce, Spiced Ginger Rum Ice cream

or

PASSION FRUIT CHEESECAKE
Pineapple Mango Sauce, Vanilla Ice-cream

or

BANANA CRÈME BRULÉE
Mixed Berries

Coffee or Tea

\$75.75 per person

SURCHARGE LOBSTER UPON AVAILABILITY \$40.75



Christmas

LUNCH MENU II

SUSHI SAMPLER

Smoked Tuna Maki Roll, Ponzu Cured Salmon, Panko Shrimp,
Seaweed, Mango Salad

or

PROSCIUTTO, GOAT CHEESE RED ONION JAM

Mixed Green, Roasted Pumpkin, Crispy Carasau,
Grapefruit Mint Dressing

or

LOBSTER RAVIOLI,

Wilted Spinach, Lemon Garlic Cream Sauce

WINTER CRANBERRY PEAR GORGONZOLA SALAD

Pears, Dried Cranberries, Mixed Green, Walnuts, Tomatoes,
Honey Balsamic Drizzle

or

CREAMY PARSNIP SOUP

with Croutons

10 OZ RIBEYE

Red Wine Sauce

or

CATCH OF DAY

with Sautéed Shrimp & Lemon Fennel Risotto

or

TRADITIONAL ROSEMARY ROASTED TURKEY

Cranberry Orange, Casava, Honey Glazed Ham, Stuffing, Gravy

or

HALF BROILED LOBSTER

Seafood Stuffing, Broccoli

Main Courses served with Mashed Potatoes & Garden Vegetables

TRONCHETTO DI NATALE (YULE LOG) CAKE

Mushroom Meringue, Grand Marnier Orange Cream Sauce,
Coffee Ice Cream

or

CHOCOLATE CHEESECAKE

Sake Matcha Cream Sauce, Rum & Raisin Gelato

or

EGGNOG RUM CRÈME BRÛLÉE

\$113.75 per person

SURCHARGE LOBSTER UPON AVAILABILITY \$35.75

