



Group Menu II

This menu is available for parties with a minimum of 20 guests

STARTERS

PANKO SCALLOP

Baby Green Salad, Melon, Avocado, Orange Aioli
or

RICOTTA FETA CHEESE TIMBLE

Roasted tomato Jam, Arugula, Basil Honey Lemon Vinaigrette
or

RAVIOLINI DEL PLIN

Italian meat stuffing, In Alfredo Sauce, Parmesan Cheese

MIDDLE COURSE

GOAT CHEESE MOUSSE

Fig Jam, Pistachios, Avocado, Beetroot, Avocado, Toasted Walnuts, Herb Vinaigrette
or

SMOKED TOMATO SOUP

Basil Cream

MAIN COURSES

NEW YORK STEAK

Green Peppercorn Sauce
or

SLOW-ROASTED LAMB ROLL

Goat Cheese Spinach Stuffing, Rosemary Lamb Jus
or

LEMON SOLE CRABMEAT STUFFING

Parsley Butter Sauce

All Main Courses served with Mashed Potatoes, Grilled Vegetables

DESSERTS

CHOCOLATE CRUSTED MATCHA CHEESECAKE

Vanilla Bean Ice-Cream, White Chocolate Sauce
or

WARM APPLE CRUMBLE TART

Vanilla Ice-Cream, Blue Berry Cream Sauce
or

CARAMEL SESAME HAZELNUT MOUSSE CAKE

Praline Butterscotch Ice- Cream, Brandy Sauce

PETIT FOURS

COFFEE OR TEA

\$125.75 per person
plus 21% service charge

You have the option to enhance your menu by incorporating the following items:

*with 1/2 Lobster add \$45.75 (price subject to change according to availability)

*with Dry Aged Ribeye 18 oz bone in add \$67.75 (price subject to change according to availability)

A 21% service charge is applicable on all food & beverage