



## Group Menu III

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

### STARTERS

#### CREAMY ONION TART

Hummus, Roasted Pepper, Zucchini, Beetroot Jam  
or

#### LOBSTER SALAD

Breaded Tomato, Avocado Puree, Lemon Burrata Espuma  
or

#### 5 SPICED ROASTED PORK BELLY

Granny Smith Slaw, Apple Mustard Sauce  
or

#### SUSHI TASTER

Dragon Maki, Panko Shrimp and Salmon, Seaweed Mango Salad, Carrot Ginger Sauce

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### MIDDLE COURSES

#### WATERMELON FETA SALAD

Arugula, Grapefruit, Orange Olive Oil  
or

#### WILD MUSHROOM SOUP

Truffle Foam  
or

#### ASPARAGUS ANOGLOTTI

Butter Sage, Four Cheese Sauce

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### MAIN COURSES

#### GRILLED RIBEYE STAKE

Caramelized Onion, Mushrooms, Red Wine Sauce  
or

#### HERB CRUSTED LAMB CHOPS

Mustard Mint Sauce  
or

#### LEMON HERB CRUSTED ROCK FISH

Lemon Olive Oil

All Main Courses served with Scalloped Potatoes & Garden Vegetables

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### DESSERTS

#### TIRAMISU MASCARPONE CHEESECAKE

Chocolate Ice Cream, Baileys Cream Sauce  
or

#### WHITE & DARK CHOCOLATE RASPBERRY TART

Raspberry Coulis, Strawberry Sorbet  
or

#### MANGO COCONUT CRÈME BRULÉE

Mango Sorbet, Mixed Berries

#### PETIT FOURS

#### COFFEE OR TEA

\$135.75 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)