



RESTAURANT WEEK

3 COURSE MENU

Featuring

PINEAPPLE



APPETIZERS

GRILLED TIGER PRAWNS FINISHED WITH PINEAPPLE SALSA
SUSHI TRIO - PINEAPPLE LOKO, CRISPY TEMPURA & GRILLED SALMON ROLLS
VEGETABLE PAKORA SERVED WITH MINT YOGURT DIPPING SAUCE (VEGAN)
SPAGHETTI & CHICKEN MEATBALLS SERVED WITH A RICH ROSÉ SAUCE

ENTRÉES

Entrées Accompanied By Steamed Vegetables With Herb Butter

PINEAPPLE & STAR ANISE BRAISED BONELESS BABY BACK RIBS
Served With Pineapple Chutney & Mashed Yam

CRAB STUFFED BAKED MAHI-MAHI
Accompanied By Coconut Basmati Rice

GINGER-PINEAPPLE CHICKEN
Stir-Fried & Served With Steamed White Rice

SUSHI PLATTER
Shrimp Pineapple, Crispy Tempura, Red Crispy Salmon & Sakura Rolls

ROASTED AUBERGINE WITH FETA & CORIANDER (VEGAN)

DESSERTS

PINEAPPLE TART TATIN

COFFEE CHEESECAKE WITH RUM CREAM SAUCE

BLACK FOREST GÂTEAU WITH WILD BERRY COMPOTE (VEGAN)

COGNAC CRÈME BRÛLÉE WITH CHERRY COMPOTE

US\$60/EC\$162 PER PERSON
INCLUSIVE OF 10% SERVICE CHARGE & 12% TAXES