THREE-COURSE DELUXE SET DINNER

STARTER

Roasted Roma Tomato Velouté Served with Spicy Crab Cake and Basil Oil

MAIN COURSE

Grilled Striploin Steak

Served with Sautéed Seasonal Vegetables and Truffle Mashed Potatoes

or

Pan-Seared Wild-Caught Salmon

Served with Broccolini, Kenyan Bean Stew and Béarnaise Sauce

or

Seafood Linguine Aglio Olio

Served with Tiger Prawn, Squid and New Zealand Mussel

DESSERT

New York Cheesecake

Served with Wild Berry Compote

1-FOR-1

(U.P. S\$88 PER SET)

Enhance your meal with a bottle of Sparkling Wine or House Wine for an additional \$\$45 (U.P. \$\$55).

