

F i r s t C o u r s e

Duck Prosciutto, watermelon, watercress, pickled onions, and honey champagne vinaigrette ...\$12.60

Potato & leek latkes with smoked salmon, crème fraîche, salmon pearls, garden chives ...\$12.60

Poached BC Salmon filet, Lemon Wedges and served with a pickled Cucumber Dill Sauce...\$12.60

Seared Celtic Scallops, Chorizo, Red Peppers with Mesclun Mixed Salad...\$14.75

Feuilleté of Goat Cheese & Asparagus with shaved Truffles...\$14.75

Salad curried Mussels, with Tomatoes, Coriander and shaved Fennel...\$14.75

Grilled Tiger Prawns, Saffron Couscous cake, Parsley, Mint and Lime dressing...\$14.75

Chilled Foie Gras Fig Jam, with Frisée lettuce and Almond Salad, toasted Brioche ...\$14.75

Butternut squash Agnolotti with roasted pepper and sage sauce...\$14.75

Warm crab cakes, chili corn salsa, mixed baby lettuce coriander and lime vinaigrette ...\$15.75

Smoked salmon and Dupuy Lentils Arugula salad with roast beets in creamy mustard vinaigrettes ...\$16.75

Seared tuna sesame encrusted on a bed of Asian Vegetables salad with citrus soya sauce ...\$17.75

Jumbo Shrimp with layers of Papaya and sliced Tomatoes and roasted Garlic...\$17.75

Montage of crab salad tomato and avocado with Crisp Alsatian Flat Bread Vinaigrette...\$17.75

Lobster with Mango and caramelized Sweet Potato tower...\$24.25



M a i n C o u r s e

Pissaladière of Goat Cheese & Black Olive Tapenade plum tomato sauce on a Flaky Pastry served with steamed vegetables ...\$16.75

Golden and crispy Pouch filled with sautéed Artichoke, Spinach & Herb Ricotta drizzled with Parmigiano reggiano cheese sauce served with steamed vegetables ...\$16.75

Polenta Cake with Portobello Mushroom & steamed Carrots, served in a plum tomato sauce ...\$16.75

Ricotta & spinach cannelloni in a light cream sauce served with grilled zucchini, roasted peppers and onion...\$16.75

Napoleon of roasted Red Pepper & mozzarella Cheese, grilled Eggplant sliced Zucchini, oven roasted Tomato sauce ...\$16.95

Coconut cream scented vegetable curry served on a bed of jasmine rice, garnished with crispy Papadum and date chutney ...\$16.75

Slow Roasted saddle of Lamb filled with Spinach, served with oven roasted Vegetables and Sweet Potato Lamb Jus...\$28.25

Stuffed Chicken Breast with Parma Prosciutto & Asiago in a light Cream Sauce served with oven roasted Vegetables and crisp roasted Potato...\$26.25

Stuffed Boneless Chicken with spinach and asiago cheese, in a lemon butter sauce served with tiny oven roasted potatoes, steamed baby carrots and green beans ...\$25.25

Supreme of Chicken with an Apricot & dried Cherry Fruit Glaze served with oven roasted Vegetables and crisp roasted Potato...\$26.25

Roast Pork loin with apricot and mustard stuffing served with oven roasted Vegetables and crisp rosemary roasted Potato...\$29.65

Seared pork tenderloin medallions with light Cream mushroom and crispy double smoked bacon, with cheese baked linguini pasta...\$29.65

Coconut curry pork tenderloin with chick pea and cauliflower mango chutney with toasted cashew nuts cumin seed steamed baby carrots and basmati rice ...\$30.75

Barbecued sirloin steak with cabernet jus, Yukon gold mash potatoes and creamy sautéed spinach and steamed carrots ...\$30.25

Oven roasted provimi veal loin scented with rosemary served with Yukon gold mash potatoes, creamy sautéed spinach, white kidney beans and steamed carrots ...\$41.50



M a i n C o u r s e

Oven Roasted Leg of lamb with crispy root vegetable potato and oyster mushroom cake with parmesan cheese and lamb jus ...\$30.95

Braised lamb shank with saffron infused Risotto alla Milanese, steamed spinach and carrots ...\$26.75

Grilled Brochettes of Lamb & Beef Tenderloin with Roasted Garlic & Thyme infused Olive Oil served with scented Basmati Rice and sautéed seasonal vegetables...\$26.75

Roasted Lamb Rack with parsley Dijon mustard crust with Garlic spun Potatoes, oven roasted Vegetables and natural reduction...\$41.00

Roasted Venison Loin served with Truffle spun Potatoes, wild mushroom, braised Onions, Natural Juices and crisp Parsnip...\$45.50

Roast Beef Tenderloin crusted with Mustard & Peppercorns served with tied bundles of Market Vegetables with Ribbon of Leek and potato cake...\$45.50

Beef Bourguignon-marinated Sirloin Tips braised to perfection with Cabernet, Mushrooms, Carrots & Pearl Onions buttered Penne Pasta...\$22.00

Crisp Skin Salmon Medallion with Maple dry White Wine marinade, served with Parsley Fritters, Yukon Gold Potatoes, French green beans and Citrus Beurre Blanc...\$27.75

Seared Atlantic salmon with a maple lemon dill dressing Mediterranean wheat berry and grilled seasonal vegetables ...\$29.65

Slow roasted black olive crusted salmon with lemon and chive risotto and steamed Rapini in a herb butter sauce...\$29.65

Pan seared Mediterranean halibut Served with French green beans, tomato and black olive Niçoise Sauce drizzled with olive oil steamed baby potato and French green beans ...\$33.50

Striped bass baked in pepper and tomato sauce with garlicky spinach leaves and yellow yams...\$33.50

Curried sautéed tiger shrimp with basmati rice charred red pepper and French green beans ...\$37.80

Spicy Bayou Jambalaya of Shrimp Scallops & Mussels with spicy Italian Sausage & Chicken Pieces in Tomato Broth served with scented Basmati Rice...\$36.75

Grilled Sushi Grade Tuna served with Ginger Scallion Pesto, smashed Yukon Gold Potatoes, braised Onions and wilted Greens...\$35.50



Side Dishes

- Crispy Golden Roasted Herb Potatoes...\$4.50
- Rosemary Potato & Onion Cake...\$4.50
- Creamy Smashed Red Skinned Potatoes...\$4.50
- Gratin Dauphinoise Potatoes thinly sliced & baked with grated Swiss cheese...\$5.95
- Moroccan Moussaka Couscous with a Brunoise of Vegetables & Tomato Thyme Purée...\$5.50
- Scented Basmati Rice & Coconut Milk Pilaf...\$4.95
- Saffron Rice with Nuts & Sweet Dried Fruits...\$4.95
- Braised Leek & Carrots with Belgian endive...\$5.50
- Baked Tomato with Rapini...\$5.50
- Glazed Asparagus & Carrots with Mustard Seed...\$6.50
- Ratatouille of Aubergine, Onions, Tomato, Zucchini with Coriander...\$5.25
- Roasted Root Vegetables: Carrot, Parsnip, & Squash with a Honey Glaze...\$5.25
- French Beans & toasted Almond...\$4.95
- Tied bundles of Market Vegetables with Ribbon of Leek...\$5.25
- Steamed Greens, Cauliflower & Broccoli...\$4.75
-

