

3-Course Lunch Menu
25 per person inclusive

1st Course

Southwestern chicken spring roll
Garlic chipotle cream

Iceberg wedge
Pear tomatoes / onions / croutons / cheddar cheese
crumbled bacon / cajun ranch

Crispy fried calamari
Tomato basil / sweet chili sauces

2nd Course

Beef tenderloin medallions*
Garlic mashed potatoes / broccoli / red wine sauce

Salmon sauté with baby shrimp & mushrooms*
jasmine rice / grilled zucchini / lemon white wine butter

Saute breaded pork loin
Asparagus / tomatoes / mushrooms
garlic mashed potatoes
lemon caper butter

Wild mushroom ravioli
Cognac cream / sauté spinach / toasted walnuts

3rd Course

Papaya crème brûlée
Raw sugar crust

Banana mousse
fresh banana / whipped cream
caramel sauce

Brioche bread pudding
Caramel sauce

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.