



Festive Menu

4-Course Set at \$64 per person

(Your choice of appetiser, soup, main and dessert from our selection below)

Inclusive of bread, snacks, and coffee or tea

APPETISER

Scallops

Jamon – Compressed Watermelon – Aged Balsamic

18

SOUP

French Onion Soup

Avruga Caviar – Cheese Toast – Chives

14

MAINS

Beef Brisket

Creamy Spinach – Baby Carrots – Red Wine Sauce

28

Atlantic Halibut

French Beans – Herb Crust – Lemon Butter Sauce

26

DESSERT

Banana

Vanilla Ice Cream – Victoria Sponge – Rum

12