

DINNER MENU

STARTERS

- Soup of the Day** US\$ 5
- Spicy Chicken Skewers** US\$ 5
Spicy chicken skewers with a creamy sweetcorn brulée & fresh herb
- Smoked Hake Fritters** US\$ 5
Crispy smoked hake fritters served with a lemon & dill crème fraiche
- Blue Cheese Salad** US\$ 6
Fried blue cheese balls served with a beetroot ice-cream, beetroot citrus soil & Greek yoghurt
- Gnocchi and Mushroom Gratin** US\$ 6
Choux pastry gnocchi tossed in a creamy bechamel sauce with garlic mushrooms

MAINS

- Ribeye Steak** US\$ 19
Grilled ribeye steak served with Pommes Anna potatoes, butternut puree, honey glazed vegetables and a red wine sauce
- Lemon Roasted Chicken Breast** US\$ 18
Marinated chicken breast served on a mushroom risotto with a White Wine sauce
- Lamb Shank** US\$ 20
Slow braised lamb shank with Pomme purée and gremolata root vegetables served with a rosemary jus
- Pan Fried Tilapia** US\$ 19
Pan fried Tilapia Fish served with stir fry vegetables and a coconut lime sauce
- Curried Squash Tart** US\$ 14
Baked butternut squash tart served on an apple, celery & pecan nut salad
- Spinach & Feta Pie** US\$ 14
Creamy spinach and feta filling in filo pastry with steamed vegetables

DESSERT

- Pecan and chocolate tart** US\$ 6
Pecan crusted tart with a dark chocolate filling served with orange ice cream
- Lemon meringue** US\$ 5
Deconstructed lemon meringue with a lemon curd, oat crumble and meringue, served with fresh berries
- Sticky toffee pudding** US\$ 5
Warm date sponge pudding served with a butterscotch sauce
- Vanilla panna cotta** US\$ 5
served with a summer fruit salad