

SET DINNER MENUS

Menu A

Cream of Mushroom Soup

Or

Smoked Salmon with Capers

Grilled Sirloin Steak

*Served with red wine sauce, baked potato
and seasonal vegetables*

Or

Poached Turbot Fillet

*Served with boiled new potatoes
and seasonal vegetables*

Apple Strudel

Coffee / Tea

\$328 per person

Menu B

Cajun Prawns Salad

Crab Bisque

Char-Grilled US Prime-Rib

*Served with wild mushroom sauce,
potato gratin and roasted vegetables*

Or

Seared Ahi Tuna Steak and

Perigord Foie Gras

*Served with grilled vegetables,
cream potatoes and tarragon sauce*

Mango Soufflé

Coffee / Tea

\$388 per person

Menu C

Goose Liver Terrine on

Champagne Jelly

Black Tomato Soup

Veal Chop

*Served with porcini mushrooms,
barley risotto and foie gras*

Or

Pan-fried Black Cod

*Served with sautéed mushrooms,
French beans and lobster sauce*

Baked Pear with Almond and

Chocolate in a flaky pastry

Coffee / Tea

\$418 per person

****Please choose 1 menu for functions.**