

5-Courses

A Glass of Bubbly on Arrival

_____ Choose one _____

Tomato & Crab Bisque

With cheese crostini and white truffle oil

Portobello Griglia

Grilled Italian portobello mushrooms, goats' cheese, spinach, tomato basil, mixed greens

Carpaccio

Thin sliced row beef, arugula, capers, olives, balsamic glazed, parmesan

_____Choose one

Beef and Lobster

Beef tenderloin grilled to your liking, ½ Boston lobster, roasted vegetables, mashed potatoes pepper or mushroom sauce

Baby Lamb Fillet

Grilled, French beans, wilted spinach, mashed potatoes and mint sauce

Salmon Fillet

Pan fried, blue swimmer crab risotto, poached asparagus

Traditional Roast Ham

Roasted Christmas vegetables, cranberry sherry jus

Capellini "San Benedetto"

Angel hair pasta, lobster pieces, scallops, shrimp meats, creamy lobster sauce, toasted walnuts

Choose one _____

Tiramisu

Bailey's crème Anglais and vanilla ice cream

____ Choose one _____

Tea or Coffee

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\$398 per person plus 10% service charge





New Year's Eve. Dinner

5-Courses

A Glass of Bubbly on Arrival



Lobster Bisque

With garlic crostini, parmesan and drizzled with cognac

Smoked Salmon Carpaccio

Caviar, quail eggs, orange segment, microgreens, capers, cream cheese dressing

Parma Ham and Melon

Rock melon, slices Parma ham, mixed greens, balsamic glazed and truffle oil



Beef and Lobster

Beef tenderloin grilled to your liking, ½ Boston lobster gratin, roasted vegetables, mashed potatoes Selection of sauces, pepper corn, mushroom

Lamb Chop

Grilled, welted spinach, French beans, mashed potatoes, mint sauce

Barramundi Fish Fillet

Seared scallops, roasted vegetables, steam broccolini, mashed potatoes, lemon butter sauce

Fettuccini Lobster

Boston lobster, caviar, shrimp meats, in a creamy lobster sauce

Ravioli

Filled with spinach and ricotta cheese, creamy truffle mushroom sauce

Banana Caramel Cake

With vanilla ice cream

Choose one _____

Tea Or Coffee

\$448 Per person and 10% service charge



