

New Years Eve 2022

In Room Dining Menu

STARTERS

Choose one:

Lobster Bisque ... \$20

Garnished with creme fraische & chive.

Oysters (3) on a ½ shell ... \$20

Mignonette sauce, lime and hot sauce.

Shrimp Cocktail ... \$20

Garnished with radish, cilantro and crackers.

Persimmon Salad ... \$20

Arugula, endive, almonds, feta cheese with lemon pear vinaigrette.

ENTRÉE

Choose one:

Filet Mignon ... \$50

Served with truffle mashed potatoes & fresh vegetables. Add Lobster tail for \$45

Duck Breast ... \$50

Seared duck, carrot puree, fresh vegetables & demi glaze.

Lobster Tail ... \$50

Served over truffle mashed potatoes & served with garden vegetables.

DESSERT

Choose one:

Tiramisu ... \$15

Cocoa, coffee, and fresh whipped cream.

Poached Pear ... \$15

Served with honey cinnamon sauce and vanilla ice cream.

Fruit Tart ... \$15

Mixed berries, cream cheese filling, caramel sauce and fresh whipped cream.

Served from 5pm to 830pm
+ An 18% delivery charge will be applied +