

New Year's Eve 2022 Dinner

Starter

Escargots Bourguignonne

based in garlic and herbs

Stilton cheese & Asparagus Soup

market fresh Asparagus, England Royal Stilton cheese

Appetizer

Jumbo tiger shrimp salad

2 pcs Jumbo tiger Shrimp and spring mix salad with house dressing

Roasted Pear Salad

roasted Pear and market fresh baby spinach salad with house vegan dressing

Entrée

Rack of Lamb

slow baked New Zealand spring Lamb topped with homemade mint sauce

Surf & Turf

8 oz AAA strip loin Steak and 1pc 5oz Cuban Lobster tail, grilled steak to your perfection and slow backed lobster tail with butter

Catch of The Year

fresh catch deep freshwater fish of Arctic Char, grilled & topped with homemade lemon capper sauce

Jumbo tiger Shrimp & Sea scallops

sauteed in a lemon garlic sauce, served on rice pilaf

Fettuccine Frutti di Mare

sauteed shrimp, scallops, and Pei mussels on a bed of Fettuccine

Chicken Marsala

sauteed fresh cut medallion of chicken breast touched in flour with home-made Portobello mushroom sauce and dip of dry Marsala wine

Dessert

French chocolate torte

Fresh Fruit Cup

Strawberry cheesecake

Tea or Coffee

\$99 per person and 13% tax and 20% Gratuity will be added on