

TABLE D'HOTE MENU #2

\$20 for 3 courses

Portobello Mushroom Soup

Creamy Mushroom Soup, Crème Fraiche

Sautéed Shrimp Gratinée

Garlic Cream Sauce with Mozzarella Cheese

Crispy Halloumi & Potato Bites GF

Hot Honey

Grilled Vegetable Salad GF

Assorted Marinated Vegetables Balsamic Vinaigrette

Roast Peppercorn Crusted Striploin of Beef

Madagascar Green Peppercorn Sauce

Grilled Pork Tenderloin Medallions GF

Grainy Dijon Mustard Sauce

Shrimp Madras

Sautéed Shrimp with Garlic, Curry, Cayenne, Tomato, White Wine Cream Sauce

Vegetable & Tofu Pad Thai

Rice Vermicelli Noodles

The Above Entrées are Served with Seasonal Vegetables Starch of the Day

Lemon Curd Tiramisu

A Classic Dessert with a Twist

Chocolate Walnut Cake

With Ricotta Cream Filling

Apple and Blackberry Shortcake

Brandy Sauce

Crème Brûlée GF

Baked Custard Flan with Crème Chantilly and Fresh Fruit

GF - Gluten Free



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