



RESTAURANT WEEKS 2026



3 - COURSE DINNER

APPETIZERS

Choose any one

Quinoa Tabouleh

Quinoa, bell pepper, and fresh parsley salad with a tahini vinaigrette

Potato & Leek Chowder

Rich, puréed potato soup served in a bread bowl

Chicken Tikka Flatbread

Chicken tikka with a savoury tomato sauce on a warm flatbread

DESSERT

Choose any one

Chocolate Brigadeiro Cake

Moist chocolate cake layers with Brigadeiro frosting and sprinkles

Matcha Affogato

Vanilla ice cream poured with matcha, with almond flakes

Hazelnut Panna Cotta

Creamy hazelnut flavoured gelatin with pralines

MAIN COURSE

Choose any one

The Garden Layer – Vegetarian Lasagne

Layers of lasagne, vegetables, tomato sauce, cheese

Chef's Marinated Chicken with Port Wine Mushroom Sauce

Served with seasonal vegetables

Boneless Short Rib in Thyme Jus

Boneless beef short rib in thyme jus served with mashed potatoes and butter tossed broccoli

Lobster Ravioli with Classic Four Cheese Sauce

Delicate pasta pockets, cooked with aromatic classic four cheese sauce

\$59 per person plus gratuity
January 16th - February 16th





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2 - COURSE LUNCH

APPETIZERS

Choose any one

Insalata Caprese

Cherry tomatoes, fresh burata, basil, balsamic glaze, olive oil

Vegetable Spring Rolls

Served with sweet chilli sauce

Hummus with Toasted Tortilla

Chickpeas, tahini, garlic, toasted tortilla

MAIN COURSE

Choose any one

Chicken Tikka Flatbread

Marinated chicken tikka in a rich tomato sauce on a warm flatbread

Beef Stew with Butter Rice

Tender beef, simmered vegetables in aromatic broth, served with butter rice

Vegetarian Lasagne

Layers of lasagne, vegetables, tomato sauce, cheese

\$35 per person plus gratuity
January 16th - February 16th

