



# 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

