

THREE COURSE SET MENU

\$55.00 PER PERSON

ENTREE

FRENCH ONION SOUP WITH GRUYERE CHEESE CROUTON

OR

GOAT CHEESE SOUFFLÉ OVERBAKED WITH FRESH CREAM

OR

PRAWN, MANGO & AVOCADO SALAD WITH MANGO DRESSING

MAIN

BREAST OF CHICKEN FILLED WITH FRESH MANGO, SERVED WITH A LIGHT CURRY
CREAM SAUCE & RICE

OR

GRILLED SIRLOIN STEAK GLAZED WITH CAFE DE PARIS BUTTER, SERVED WITH
POMMES FRITES & SALAD

OR

GRILLED BARRAMUNDI WITH CHAMP POTATO, SNOW PEAS
& PONZU SAUCE

BISTRO

DESSERT

BREAD & BUTTER PUDDING WITH ANGLAISE SAUCE & HOMEMADE VANILLA
ICE-CREAM

OR

CLASSIC BELGIAN CHOCOLATE MOUSSE WITH FRESH CREAM

OR

PASSIONFRUIT CRÈME BRÛLÉE WITH FRESH BERRIES