# Dinner

### Starters

#### Daily Specials

#### **Marinated Octopus**

stewed with roasted vegetables

#### **Stuffed Baked Mushrooms**

stuffed with sautéed spinach, grated Parmesan

## **V** Vegetable Spring Rolls

sweet chili sauce, lemongrass, cilantro

#### **Beef and Barley Soup**

pearled barley, braised beef, root vegetables

#### Caesar Salad

crispy romaine lettuce, garlic croutons, Parmesan cheese and Caesar dressing

#### **Shrimp Cocktail**

classic horseradish cocktail sauce, fresh lemon

#### **French Onion Soup**

Gruyère crostini

## Entrées (+)

#### Daily Specials

#### Rigatoni all'Amatriciana

San Marzano tomatoes, pancetta, pecorino romano

#### Wild Barramundi Filet

pan-fried, lemon beurre blanc

#### Chicken Coq au Vin

classic French recipe with bacon

#### **Slow-Braised Lamb Shank**

onion mashed potatoes, buttered green beans

#### V Chef's Indian Vegetarian

today's curated lentil and vegetable selection

#### Pasta of Day

choice of Bolognese, Alfredo, or fresh tomato basil sauce

#### **Grilled Chicken Breast**

mashed potatoes, seasonal vegetables

#### **Grilled Atlantic Salmon\***

rice pilaf, sautéed seasonal vegetables

#### **New York Strip Steak\***

choice of herb butter, chimichurri, or green peppercorn sauce

(+) A surcharge of \$ 5 for a second entrée or more, excluding the pasta dishes, applies.

## Steakhouse Selection

We proudly serve beef sourced from Linz Heritage Angus, expertly aged and cut by Meats by Linz.

#### **Broiled Cold Water Lobster Tail**

\$ 19.99

hot drawn butter

\$ 19.99

#### Linz Heritage Angus\*

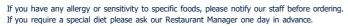
8-oz grilled filet mignon or 14-oz bone-in New York strip steak with your choice of sauce

#### **Side Dishes**

steak fries or loaded baked potato, sautéed mushrooms, grilled asparagus, sautéed vegetables, steamed rice, or whipped potatoes

18% restaurant gratuities automatically added to all purchases.







## Desserts

#### **Chocolate Duo Cake**

dark and white Bavarian cream, Sacher biscuit

#### **Coconut Cake**

biscuit, coconut cream, raspberry sauce

#### **Grandma's Chocolate Cake**

with layers of dulce de leche and chocolate fudge

## New York Cheesecake

strawberry compote



#### **Cherry Clafoutis Cream**

baked custard, dark cherries

#### **Ice Cream and Sorbet**

please enquire with your server about our daily selection of ice cream and sorbets



# No Sugar Added Ice Cream

please enquire with your server about our daily selection

Sommelier's Recommendations	_	1
Sparkling Wine	<b>T</b>	
Valdo, Prosecco DOC	\$ 10	\$ 40
Italy		
White Wines		
Kim Crawford, Sauvignon Blanc, New Zealand		\$ 50
Castello di Poggio, Moscato, Italy	\$ 10	\$ <del>4</del> 0
Rosé Wine		
Château d'Esclans, Whispering Angel, France	\$ 15	\$ 60
Red Wines		
La Crema, Pinot Noir, California		\$ 63
Errazuris, Carménère, Chile	\$ 10	\$ 40
Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol.		
18% beverage gratuities will be applied to all Guests without a beverage package and items excluded from respective package.		

