

## *Appetizers*

Biltong and cheddar soup

\$8

Salmon Spring Rolls with a tropical fruit salsa

\$13

Crumbed Calamari with sauce tartar and wakami salad

\$12

Squid sautéed with fresh garlic, chopped parsley and lemon with our house salad

\$11

Cajun marinated black tiger shrimp with a Colombo coconut sauce and our house salad

\$13

Wild large sea scallops with a tangy garlic passion fruit glaze and our house salad

\$14

## *Vegetarian Appetizers*

Vegetarian spring rolls with a tropical fruit salsa

\$12

Greek salad \$9 or Seaweed salad \$9

Cheese and port fondue for two, served with fresh baked bread

\$15

15% service charged

CAUTION HOT Stone

## *Vegetarian main course*

Grilled Baby Asparagus marinated in olive oil and fresh thyme  
with seasonal vegetables and sweet potato puree (no stone)  
\$22

Blackened butternut squash with seasonal vegetables, truffle  
potato puree and shaved parmesan  
\$23

## *Main course*

(Served with seasonal vegetables and a choice of yam or truffle  
potato puree)

Marinated flank steak and Gouda cheese Kebab with pepper sauce  
\$26

10oz Beef filet, fresh grilled baby asparagus & mushroom sauce  
\$29

8oz Ribeye steak with veal aux jus  
\$24

Duck breast with foie gras and red wine sauce  
\$26

Yellow fin Tuna with wasabi and seaweed salad  
\$25

Fresh Salmon with a cream cheese fritter  
\$26

Cajun marinated Tilapia with grilled asparagus and peanut sauce  
\$25

Grilled Caribbean lobster with a garlic & apricot glaze  
\$34

Sauce plate recommended for additional flavors \$5

Pepper sauce, mushroom sauce, Colombo coconut sauce, and  
peanut sauce

15% service charged