

Desserts

Duo of Quesillo and Brownie

Caramel flan, chocolate brownie, butterscotch caramel sauce, vanilla ice cream

Cheesecake

Red fruit compote, pastry cream

Chocolate Forest Fruit

Dark chocolate mousse, marinated red fruit, toasted coconut

Crispy apple pie

Cinnamon ice cream

Chef's Dessert Surprise

Announced by your server



All You Can Taste Night MENU



Suggested aperitif: Veuve Clicquot Brut NV Gl \$19 Btl \$110

Price \$65.00 p.p. Including free flowing Sangria

Price in US Dollars excluding taxes. 15% service charge will be added to parties of 6 and larger.

Welcome.

*You are in for a dining journey like none other.
Why limit yourself to one or two choices when you can
enjoy so much more.*

*Tonight you can taste as many "tapas" size items as you
wish from our extensive fine dining menu.*

*So sit back, relax, and let your taste buds explore
the many foods and flavours perfectly paired with
a wine or beverage of your choice.*



Jorge Estrada
Restaurant Manager



Jim Roseman
Chef de Cuisine

Appetizers

Fresh Oyster (upon availability)

Supplement \$4 per oyster

Tuna Tataki

Pan seared black peppered sashimi quality tuna with,
wakame salad, mango ginger gel, orange soy glaze,
wonton croutons and wasabi lemon espuma

Crab and Shrimp Cocktail

Crispy lettuce, lemon wedge, cocktail sauce

Bruschetta Caprese

Corn bread, fresh mozzarella, arugula, basil pesto, tomato,
balsamic drizzle

Beef Carpaccio

Thin sliced beef, truffle aioli, arugula, pine nuts,
shaved Parmesan cheese

Appetizers cont.

Pulled Pork Taco

BBQ juicy pulled pork, grilled flour tortilla, cole slaw, grilled tomato,
onion, corn salsa, sriracha yoghurt mayo sauce

Escargots and Shrimp

Spiced garlic butter, fresh herbs, toast points

Thai Crabcake

Crispy salad greens, pickled green papaya, teriyaki vinaigrette,
salted peanuts

Puff Pastry

Oven baked pastry filled with mushroom ragout,
chopped herbs, topped with blue cheese crumble

Lobster Cappuccino

Creamy soup served with Lobster chunks, herbs,
saffron Cognac cream and toasted almonds

Main Courses

Beef Rib Eye

Marinated and grilled, truffle potato crème, anchovy butter,
red wine sauce

Caribbean Sea Bass and Shrimp

Parsnip saffron crème, lobster saffron Cognac sauce

Duck & Pork belly

Pan seared served with baby bokchoy, sweet potato mash,
hoi-sin peanut sauce

Apple Wood Smoked Bacon Pasta

Fresh homemade angel hair pasta with sautéed onions,
smoked bacon and truffle sauce topped with poached egg

Asparagus Risotto

Green asparagus, roasted walnuts, leeks, chopped egg,
crispy shallots, Parmesan cheese, truffle vinaigrette