

APPETIZER

PROSPERITY SLAW

Beets, kohlrabi, bean sprouts, daikon radish, green mango and papaya, zucchini, carrots, red pepper, edamame, red onion, coriander, thai basil, toasted nori, coconut, sesame seeds, garlic peanuts, taro root, lotus root, noodles and soos plum-yuzu dressing (Vegan)

MAIN COURSES

Choice of:

GRILLED BRANZINO

Garlic & Chilli fried rapini, crushed new potatoes, tomato-cucumber salsa, extra virgin olive oil and Maldon sea salt

PAN ROASTED POTATO GNOCCHI

(TERRA ORIGINAL) Sautéed mushrooms, grilled corn, roasted sweet peppers, peas, spring onion, truffle essence, roasted garlic cream and fine Parmesan

8 OZ BEEF TENDERLOIN

Seasonal vegetables and mashed potatoes

CRACKLING OVEN ROASTED CHICKEN

Seasonal vegetables, mashed potatoes and red wine jus

SEAFOOD ANGEL HAIR AGLIO E OLIO

Grilled nova scotia lobster tail, prawns, scallops, calamari, tomato concasse and scallions

DESSERT

DESSERT DUO

Chef's daily creation

First Name: _____

Last Name: _____

(Please Print)

APPETIZER

PROSPERITY SLAW

MAIN COURSES

Choice of:

GRILLED BRANZINO

PAN ROASTED POTATO GNOCCHI

8 OZ BEEF TENDERLOIN

CRACKLING OVEN ROASTED CHICKEN

SEAFOOD ANGEL HAIR AGLIO E OLIO

DESSERT

DESSERT DUO

COFFEE SERVICE

Choice of:

AMERICANO

D. AMERICANO

TEA - REGULAR

HERBAL: _____

CAPPUCCINO

D. CAPPUCCINO

LATTE

D. LATTE

ESPRESSO

D. ESPRESSO