

APPETIZER

HEIRLOOM TOMATO & BURRATA SALAD

baby arugula, fine olive oil, balsamic glaze, flaked maldon salt, torn basil

MAIN COURSE

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)

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- 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:

- | | |
|--|--|
| <input type="checkbox"/> AMERICANO | <input type="checkbox"/> D. AMERICANO |
| <input type="checkbox"/> TEA - REGULAR | <input type="checkbox"/> HERBAL: _____ |
| <input type="checkbox"/> CAPPUCCINO | <input type="checkbox"/> D. CAPPUCCINO |
| <input type="checkbox"/> LATTE | <input type="checkbox"/> D. LATTE |
| <input type="checkbox"/> ESPRESSO | <input type="checkbox"/> D. ESPRESSO |