



# Western Set Menu

\$35++ for 3 Courses

\$45++ for 4 Courses

\$55++ for 5 Courses



## **Starters**

Organic Mixed Greens with Grilled Asparagus, and Balsamic Vinaigrette

Warm Goat Cheese and Spinach Strudel, Sweet Onion and Asparagus Salad

Charcoal-Grilled Oyster Chinese Style with Chili, Ginger and Garlic

Salmon Gravlax with Cucumber, Avocado, and Radish

Tatin Dried Tomato with Goat Cheese, Rosemary and Honey Dressing

Tempura Prawn with Wasabi Mayonnaise and Green Papaya Salad

Crab Spring Rolls with Spicy Ketchup

Sea-bass Tartar with Guacamole and Sesame Seed

French Style Escargot with Garlic Butter

Beetroot Carpaccio with Goat Cheese, Honey, Rosemary Dressing

Beef Carpaccio with Tuscan Bean Salad, Balsamic Vinaigrette





## **Soups**

Cream of Pumpkin Soup with Ginger Emulsion

Classic Minestrone Soup

Classic Tomato with Pasta

Potato Parmentier with Creamy Leek Emulsion

Traditional French Onion Soup

## **Main Courses**

### **Fish**

Pan Fried Red Snapper with Virgin Oil and Olive, ratatouille Tomato and Red Pepper

Pan Fried Sea Bass with Asparagus & mushroom Risotto

Sea Bass Fillet with Caponata

Seafood Penne with Creamy Dill Sauce

Salmon soufflé with White Wine Sauce, buttered Broccoli

Sautéed Red Mullet, Maple Syrup and Garden Vegetable

### **Meat**

Beef Bourguignon with Coquillettes Pasta Gratin

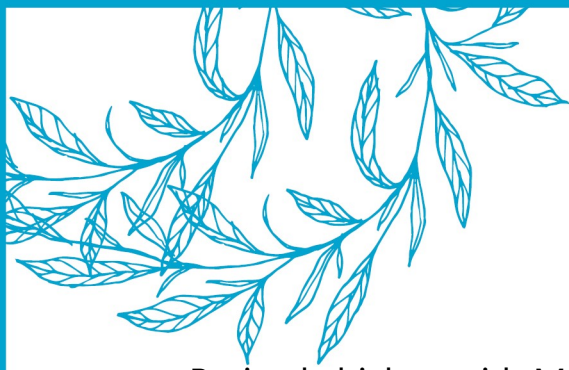
Home Style Lamb Casserole with Tomato, Carrots and Parsley

Coq au Vin with Red Wine, Potato Gratin and Garden Vegetable

Casserole of Chicken and Olives with Polenta and Asparagus

Grilled Tenderloin of beef with Butter "Café de Paris" with pan fried rosemary baby potato

Duck Breast with Orange sauce, potato mash and garden Vegetable Confit



Braised chicken with Mustard sauce, Pumpkin Puree and Gnocchi  
di Ricotta

Pork Confit Crispy Skin, Sweet and Sour Sauce, & Oriental Sauer Kraut

### **Desserts**

Floating Island with Pick Pralines

Apple Tart with Salted Butter Caramelized Sauce, Vanilla Ice Cream

Panna Cotta with Coconut Milk, Mango and Lime Compote

Vanilla Crème Brûlée with Banana Ice Cream

Traditional Mille Feuille with White Chocolate Chantilly

Mango Cheese Cake with Specula's Crumble

Lemon Meringue Tart with seasonal berries

Chocolate Mousse with Hazelnut Praline

Cream Caramel

Apple and Raisin Crumble Tart with Vanilla Ice cream

White Chocolate cheese Cake

