



\$29 per person

1 Starter, 1 Hot Entrée, 1 Dessert

(Choice of 1 glass of wine, beer or soda)

STARTERS

CONCH CEVICHE and SEaweeds

Lemon marinated conch, seaweeds, Florida mangoes, mixed lettuce, flying fish roe

MESCLUN AUX FRUIT

Mesclun greens, strawberries, mangoes, blackberry, lemon and garlic vinaigrette

MUSHROOM CONSOMME

Champignon mushroom, Shiitake mushroom, Enoki mushrooms
spring onions, herb crostini

CREAMY CHICKEN SOUP

Sun-dried tomatoes, herb crostini

HOT ENTRÉE

SIRLOIN STEAK

Selection of vegetables, herbed mashed potatoes,
Red wine au jus and pink peppercorns sauce

FISH FLORENTINE

Steamed vegetables, sautéed spinach, capsicum herb polenta,
tomato oil infusion

CHICKEN PARMIGIANA

Pasta and tomato sauce

TIER of MEDITERRANEAN VEGETABLES

Grilled tomato, zucchini, eggplant, capsicum, asparagus, Champignon mushrooms
Kalamata olives, roasted garlic

LINGUINI AL FUNGHI

Mushrooms, basil, parsley, Bechamel sauce, truffle oil
tomato herb baguette

DESSERT

MIAMI KEY LIME PIE

Lime zest, whipped cream

BLUEBERRY CRUMBLE with VANILLA ICE CREAM

FRESH FRUIT PLATE

Pineapple, watermelon, cantaloupe, strawberry

If you have any type of food allergy, please advise your server before ordering.

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.

Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food borne illness, especially if you have certain medical conditions.