

TO START

HOT SOUP OF THE DAY \$22

CARAMELIZED ONION AND GOAT CHEESE TART

Topped with Petit Salad, Toasted Sunflower Seeds and finished with a Beetroot Emulsion
Roasted Pepper Essence \$36

CAMEMBERT

Baked In Puff Pastry with Spiced Apples \$36
(Please allow 15 minutes preparation time)

PAN-SEARED QUEEN SCALLOPS

Served on a Risotto Cake, topped with Creamy Leeks
Finished with Shiso Greens & a Light Saffron Cream \$39

CHAMPERS CEVICHE

With Citrus Vinaigrette \$34

ROASTED DUCK LEG

With a Farro and Corn Salad Finished with a Citrus Demi Glaze \$38.50

CRISPY VEGETABLE SPRING ROLLS

Served with Mixed Leaves, Soy & Sesame Dip \$23

SLOW ROASTED PORK BELLY

Set on Cous Cous and Apple Salad, Topped with Crispy Greens,
Bacon Powder and Port Glaze \$36.50

CHAMPERS CAESAR SALAD

Accompanied with Garlic Croutons \$28.50

PAN-SEARED CALF'S LIVER

Set on a Potato and Celeriac Rosti accompanied by Warm Broccoli Slaw,
Scorched Cocktail Onions and Madeira Reduction \$37.50

COCONUT SHRIMP

With Chili Sauce
\$36.50

SCOTTISH SMOKED SALMON

Accompanied by a Petit Salad, Toast & Caper Remoulade \$36.50

MUSHROOM RAVIOLI

Simmered in a Truffled Champagne Cream
Finished with Pepper Confetti and Sakura Greens \$32

SHRIMP & MANGO SALAD

With Mango Vinaigrette \$36.50

CRAB CREPE

Aux Gratin \$36.50

SPINACH SALAD WITH ROMAINE HEARTS

Apples, Toasted Almonds, Garlic Vinaigrette & Crumbled Blue Cheese \$28.50



**PRICES INCLUDE VAT; 10% SERVICE CHARGE WILL BE ADDED.
15% SERVICE CHARGE WILL APPLY FOR PARTIES WITH TEN GUESTS AND OVER
MAIN COURSES**

PAN ROASTED CHICKEN BREAST

Resting on a Nest of Linguine and Vegetables

Tossed in a Light Mustard and Sage Cream \$56

GRILLED ATLANTIC SALMON

Served with Curried Cauliflower and Potato Purée,

Market Vegetables, Coriander Oil and Coconut Emulsion \$72

GRILLED 12OZ RIBEYE

Served with Garlic Mash & Seasonal Vegetables,

Cognac & Mustard Cream \$95

TERIYAKI AND MAPLE GLAZED DUCK BREAST

Served with a White Bean Cassoulet, Creamy Polenta

Masala and Wild Mushroom Reduction. \$69

SAUTÉED PRAWNS

Simmered In a Red Thai Curry & Coconut Sauce

Served with Jasmine Rice & Vegetables \$68.50

HERB CRUSTED RACK OF LAMB

Accompanied by Fondant Potatoes,

Lentil Ragu, Minted Yogurt and Natural Jus \$75

SPICE RUBBED PORK TENDERLOIN

Served with Bacon Infused Cream Potatoes,

Grilled Vegetables with an Apple and Thyme Essence \$68

SEARED AHI TUNA

Served on a Warm Soba Noodles and Ginger Salad

Accompanied by Tempura Vegetables, Wasabi Mayonnaise and a Sweet Miso Dressing

\$69.50

WOK SEARED VEGETABLES

Tossed with Asian Noodles, Toasted Sesame Seeds and Soy Glaze \$52

PARMESAN CRUSTED BARRACUDA

Served with Mash, Seasonal Vegetables

Wholegrain Mustard Sauce \$62

MEDLEY OF BEANS

Simmered in a West Indian Curry accompanied by Jasmine Rice

Steamed Broccoli, Riata and Poppadum Crisp \$52

CAJUN MAHI MAHI

Served with Sweet Potato Mash, Seasonal Vegetables,

Pepper Jelly & Caper Dressing \$62

MEDLEY OF SEAFOOD

(Lobster, Shrimp & Fresh Catch)

Tossed with Penne Pasta & Vegetables, Chives, Crushed Chillies & Capers with Cream \$75

RICOTTA STUFFED TORTELLINI

With Creamy Chardonnay & Spinach Sauce,

Creole Eggplant & Parmesan Cheese \$52

****** PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES******

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