



SET LUNCH MENU

2 COURSE SET LUNCH – \$24.90

3 COURSE SET LUNCH – \$28.90

4 COURSE SET LUNCH – \$32.90

**ALL SET LUNCHES INCLUDE REGULAR COFFEE OR TEA
(ADDITIONAL \$2.00 FOR CAPPUCINO, CAFÉ LATTE & PREMIUM TEA'S)**

LIGHT STARTS

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| Pan Seared Tuna with Caramelized Zucchini & Eggplant Puree | \$14.9 |
| Mexican Jalapenos stuffed with Cream Cheese with Avocado Mango Salsa | \$13.9 |
| Caesar Salad with Bacon Bits, Croutons, Cheese, Boiled Egg topped with Smoked Salmon | \$15.9 |
| Fried Risotto Cake served with Creamy Mushroom & Mixed Green Salad | \$14.9 |
| Grilled Sea Scallop with Baby Spinach & Mango Avocado Salsa | \$16.9 |

SOUPS

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| Freshly prepared Soup of the Day | \$6.9 |
| Chicken & Shrimp Gumbo Soup | \$7.9 |

MAIN FARES

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| Penne with Beef Ragout | \$20.9 |
| Pan Fried Red Snapper Fillet, Mashed Potato, Caramelized Onion & Caper Cream Sauce | \$22.9 |
| Crispy Skinned Salmon, Roasted Potatoes, Sautéed Vegetables & Bacon Horseradish Sauce | \$21.9 |
| Chicken Cordon Bleu stuffed Chicken Ham & Mozzarella Cheese | |
| with Mashed Potato, Caramelized Onion | \$19.9 |
| Herb Roasted Chicken Leg on Aglio Ooglio of Linguine | \$20.9 |
| Grilled Australian Ribeye, Celeriac Waldorf salad, Roasted Potatoes with Red Wine Sauce | \$23.9 |
| Lasagna of Portobello Mushroom, Eggplant with Bocconcini in Herbed Tomato Stew | \$19.9 |

DESSERTS

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| Panna Cotta with Passion Fruit Sauce | \$8.9 |
| Passion Fruit Sorbet with Mixed Fruits infused in Late Harvest Riesling | \$9.9 |
| Linzer Tart with Raspberry Almond Filling | \$9.9 |
| Warm Bittersweet Chocolate Lava Torte with Berries Compote & Vanilla Ice Cream | \$10.9 |

**PLEASE NOTE THAT OUR SET LUNCHES ARE NOT AVAILABLE FOR SHARING
ALL STATED PRICES ARE SUBJECT TO PRAVAILING TAXES & SERVICE CHARGES**