

APPETIZERS

SEAFOOD POT PIE 16

Mini Copper Pot with Lobster, Shrimp
Crab and Vegetables in a Cognac Laced Lobster Veloute

GRILLED HALLOUMI 12

Arugula, Tomato, Pine Nuts, Limoncello Vinaigrette

MOZZARELLA EN CAROZZA 12

Prosciutto and Basil wrapped Buffalo Mozzarella served with Pomodoro

ENTREES

SURF AND TURF 38

Petite Filet with Butter Poached Maine Lobster
Scallop, Shrimp and Crab Bread Pudding, Champagne Beurre Blanc
Grilled Asparagus, Mini Vegetables, Béarnaise

CANTONESE STYLE WHOLE FISH 34

Shishito Pepper and Nappa Slaw, Sweet Chili Sauce

DINNER FOR TWO

BEEF WELLINGTON 70

Center Cut Filet Mignon, Foie Gras Scented Mushroom Duxelle, Parma Ham
Puff Pastry, Grilled Asparagus, Sauce Perigourdine

DESSERTS

RED VELVET LAVA CAKE 7

Cream Cheese Chantilly

PEAR AND CARAMEL CROSTATA 7

Vanilla Gelato