



PRIX FIXE DINNER MENU

2 COURSES - BDS \$135 PER PERSON

3 COURSES - BDS \$165 PER PERSON

STARTERS

SPICED SQUASH & COCONUT SOUP

Cilantro, Lime, Crème Fraîche

CHILI FRIED CALAMARI

Lemon Aioli

ORIENTAL SALAD

Mixed Leaves, Smoked Gouda Cheese,
Mandarins, Peanuts, Mushrooms,
Ginger & Sesame Dressing

COMBO OF BABY BACK PORK RIBS & CRISPY BONELESS CHICKEN WINGS

Glazed in a Sweet & Tangy BBQ Sauce,
Mixed Cabbage and Apple Slaw

MAINS

CRISPY 12 HOUR PULLED PORK SHOULDER

Spiced with Ginger & Chili,
White Beans, Pancetta and Whole Grain
Mustard Stew, Mashed Plantain,
Pineapple & Sweet Pepper Chutney

MALAYSIAN INSPIRED SEAFOOD & FISH STEW

Rice Noodles,
Aromatic Coconut Cream Sauce,
Lime Leaf & Roasted Cashew Nuts

CHICKEN ALFREDO WITH LINGUINI PASTA

Grated Fresh Parmesan,
Steamed Broccoli in Garlic and Herbs,
Parmesan Wafers

FLYING FISH TACOS

Marinated Cabbage, Romaine Lettuce,
Avocado, Mango Salsa, Sour Cream,
Spicy Sauce, Sweet Potato Crisps in
Mexican Spices

DESSERTS

BREAD & BUTTER PUDDING

Caramelized Banana, Rum & Vanilla Sauce,
Served with Banana Ice Cream or Roddas
Cornish Clotted Cream

STICK TOFFEE PUDDING

Butterscotch Sauce, Brandy Snap Tuile,
Served with Vanilla Ice Cream or Roddas
Cornish Clotted Cream

BAKED CHOCOLATE MARS BAR CHEESECAKE

Caramel Sauce, Cocoa Nib Tuile, Vanilla
Ice Cream

MR. WHIPPY VANILLA SOFT SERVE ICE CREAM

Caramel Popcorn, Butterscotch Sauce,
Caramel Fudge Pieces