



## APPETIZERS/ FIRST COURSE

Steamed Vegetarian Gyoza ...Sweet and Sour Cabbage, Soya and Chili Glaze & Sesame Seeds	19
Tuna Tataki ...Ahi Tuna, Wakame, Sesame, Ginger-Scallion Sauce	19
Fresh Oysters - \$4 to \$22 ...Oysters, served with Classic Shallot Mignonette / 1 piece \$4 - 6 pieces for \$22	
Sautéed Shrimp ...Five Sautéed Shrimp with Garlic, White Wine Sauce & Spices	17
Prosciutto and Fontina Cheese...San Daniel Prosciutto, Fontina Cheese, Tomato Chutney with Crostinis	21
Thai Som Tam Salad ...Papaya, peanuts, bean sprouts, cilantro, spring onion, mango, carrot, cucumber, soy beans & cherry tomato	19
Caesar Salad ...Romaine lettuce, Caesar dressing, Parmesan cheese, polenta croutons / • add grilled chicken \$ 9 or 5 sautéed shrimps \$ 12•	18
Watermelon & Goat Cheese(V)...Fresh watermelon, goat cheese, basil, tomato & fried olive	19
Lobster Bisque ...Rich lobster bisque, rouille and crouton	17
Marlin Carpaccio ...Sweet and Sour Red Onion, Arugula, Capers, Cherry Tomato, & Lemon Mayonaise	23
Seared U10 Scallops ...Three large U10 Scallops with San Daniele, Cauliflower Creme, Green Peas & Truffle Sauce	22
Beef & Foie gras ...Slow Braised Beef, Seared Foie Gras, Crispy Onion & Sweet Shallot Sauce	24
Beef Carpaccio ...Topped with Truffle Mayonnaise, Arugula, Pine Nuts, and Shaved parmesan	24
Pork Belly Shrimp ...Crispy Pork Belly and Sautéed Shrimp glazed with Hoisin Sauce & Sweet and Sour Vegetables	24



Enjoy great wines from the wine cellar!



## MAIN ENTRÉES

**Cajun-Style Honey Baked Salmon** ... Baked Salmon with Mashed Potatoes, Cajun & Honey Mustard Cream Sauce 35

**Tuna Steak** ... Accompanied by Wasabi Mashed Potatoes, Oriental-Style Vegetables, and a Chili-Teriyaki Glaze 28

**Grilled seafood** ... A Selection of Grilled Tuna, Salmon, Shrimp, Scallop & Honey-Mustard Sauce 36

**Grouper à la Johnny** ... Deep-fried Grouper with a Caribbean-Style Sweet and Sour Blended Sauce with Mashed Potatoes. 32

**Tasso & Shrimp Pasta** ... Tagliatelle, Sautéed Shrimp, South Louisiana Smoked Tasso Ham, Tomato, Garlic 28

**Seafood 'Cioppino'** ... Italian Seafood Stew with Tomato, Garlic, Basil, Oregano, Mussels, Salmon, Squid & Shrimps served with Toasted Garlic Bread 27

**Whole Lobster** ... Fresh Caribbean Lobster with House Butter and Lemon Sauce served with Creamy Linguine Pasta and Spinach Market Price

**River Prawns** ... Three Large River Prawns, split and baked with Garlic Butter, served with Buttery Mashed Potatoes 39

**Lobster Risotto** ... Creamy Risotto with Lobster Chucks, Parsley & Saffron 36

**Yellow Curry** ... Yellow Curry and Coconut with Seasonal Vegetables and Jasmine Rice 23

**Cast Iron Chicken** ... Baked Chicken Breast on the Bone, Roasted Potatoes, Mushrooms, Caramelized Onions, Green Asparagus & Creamy Pesto sauce 27

**Fillet Mignon** ... 8 oz Filet Mignon, Accompanied by Pan-Fried Mushrooms, Shallots, and a Madeira Sauce served with Mashed Potatoes 54

**Beef short rib** ... Slow Braised Beef with Red Wine, Sour & Sour Silver Onion, Mushrooms, Parsley, Arugula on Gnocchi 42

**Duck Confit** ... Creamy Mashed Potato, Sauerkraut, Crispy Onion, Red-wine and Orange Sauce 34

**Gnocchi with Gorgonzola** ... Vegetarian Style Gnocchi in Gorgonzola Spinach Creamy Sauce 26