



SEPTEMBER SPECIALS

ALL MONTH | LUNCH & DINNER

APPETIZERS

Escargots

In a Creamy sauce with herb oil and garlic bread

Soup of the day

Indulge in today's inspiration by our chef!

MAIN COURSE

Grilled Flank Steak

Mashed potato, sautéed mushroom and onion served with a red wine sauce

Salmon and Shrimp

Grilled salmon and shrimp, broccoli and Dutch potatoes, served with a white wine sauce

DESSERT

Cheesecake

Cheesecake with passionfruit and whipped cream

Banana Split

Vanilla ice cream, banana, chocolate sauce and whipped cream

3-COURSE CHOICE MENU

\$27.50
P.P.