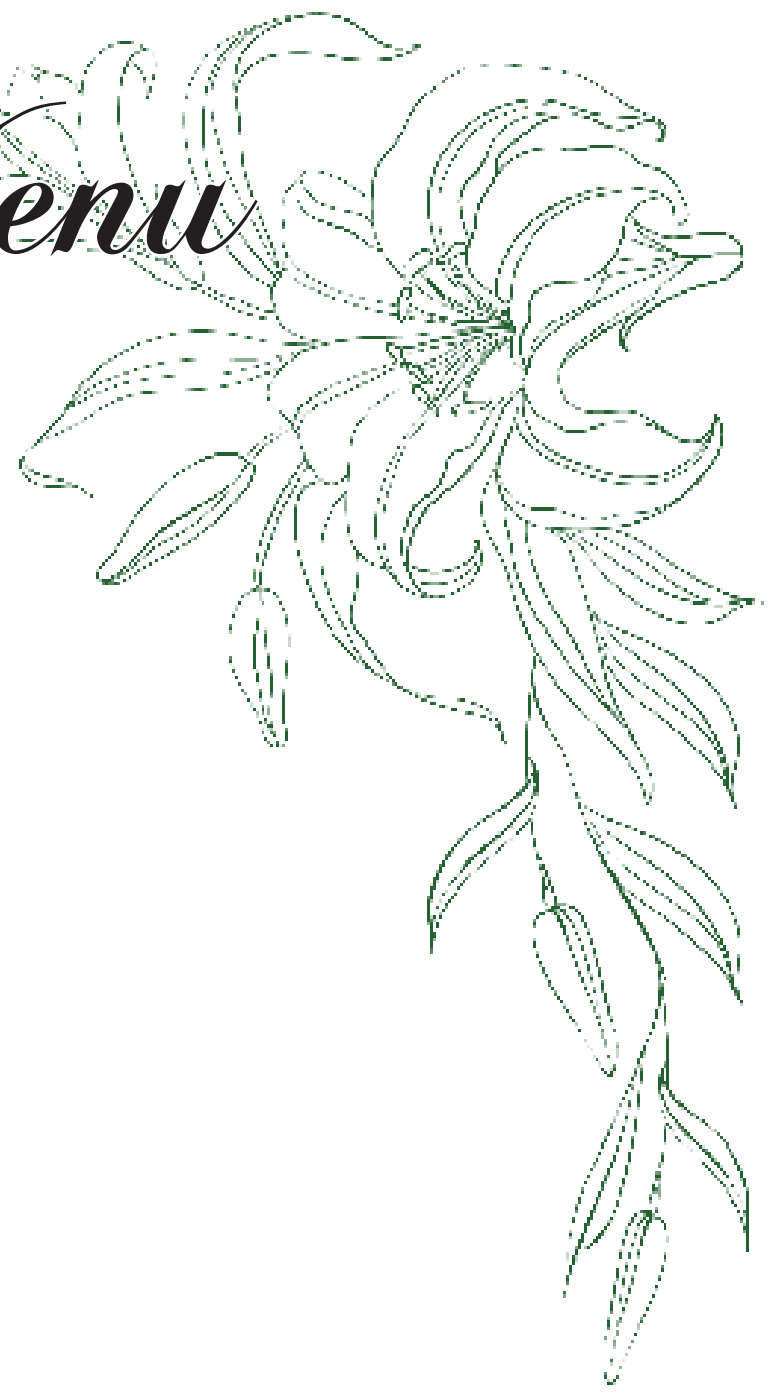


3 - Course Set Menu

\$68



APPETIZER

COLD WILD ASPARAGUS SOUP

or

TUNA TARTARE

or

ROASTED CHAVIGNOL GOAT CHEESE ON WALNUT BREAD TOASTS SALAD

or

BEEF CARPACCIO WITH PARMESAN CHEESE

MAIN

VEAL ESCALOPE WITH POTATO LYONNAISE

or

COQ AU VIN ROUGE WITH BACON WITH PEARL ONION

or

CHALLANS DUCK BREAST WITH SWEET POTATO PUREE AND ORANGE SAUCE

or

ROASTED BOSTON LOBSTER WITH ASPARAGUS AND SHALLOT BUTTER RICE

DESSERT

FRESH PINEAPPLE WITH LIME GRANITA

or

HOT CHOCOLATE CAKE WITH PISTACHIO ICE CREAM

or

MIXED BERRIES CLAFOUTIS

or

FRESH STRAWBERRY WITH VANILLA ICE CREAM AND WHIPPED CREAM

All prices are subject to 7% GST and 10% Service Charge.m



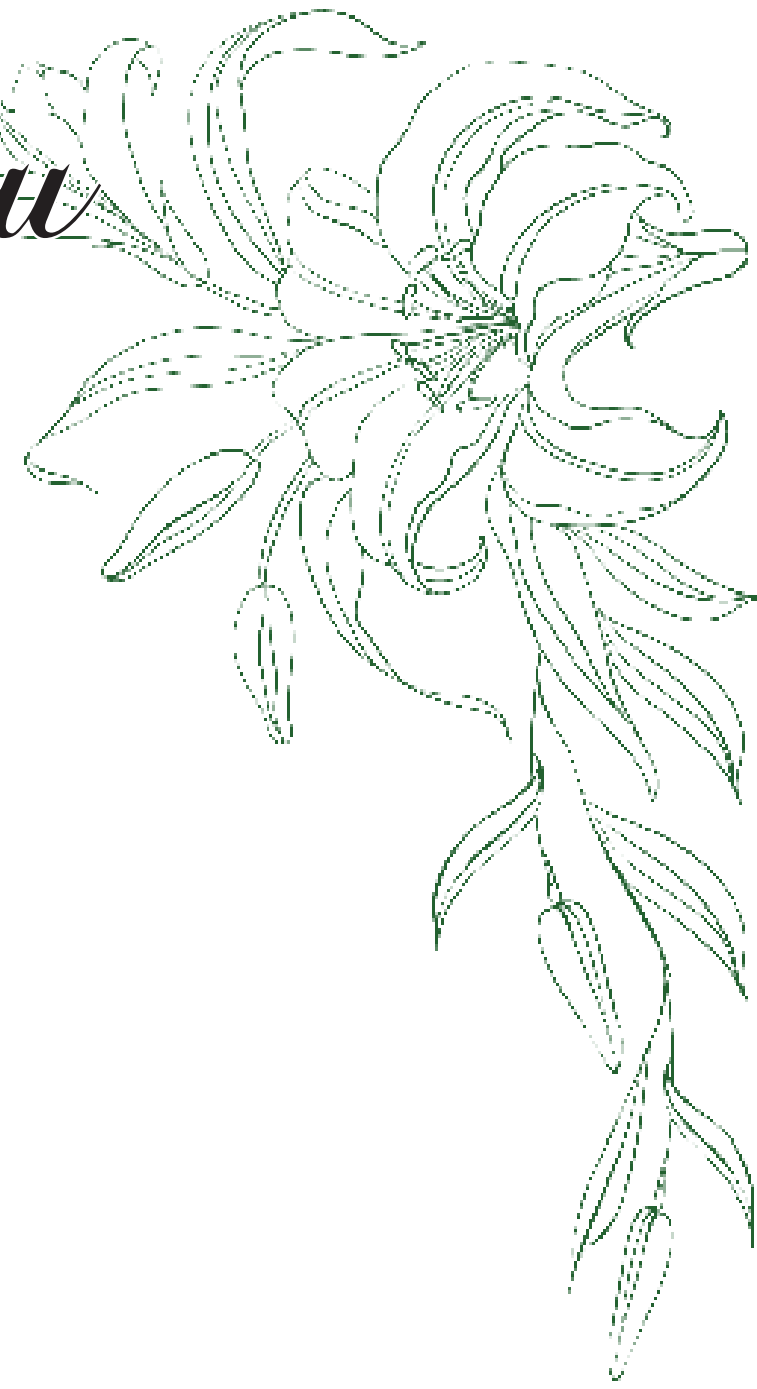
Lunch Set Menu

\$32

2 Course Meal

\$38

3 Course Meal



APPETIZER

Butternut Squash with Pumpkin Seed

Citrus Salad with Lime Dressing

Smoked Salmon Salad with Pesto

MAIN

Seared Tuna with Sauteed Spinach and Lemon Butter Capers

Grilled Lamb Rack with Vegetable Provencal and Balsamic Reduction

Pan-Seared Striploin with Sweet Potato Fries and Wild Mushroom Sauce

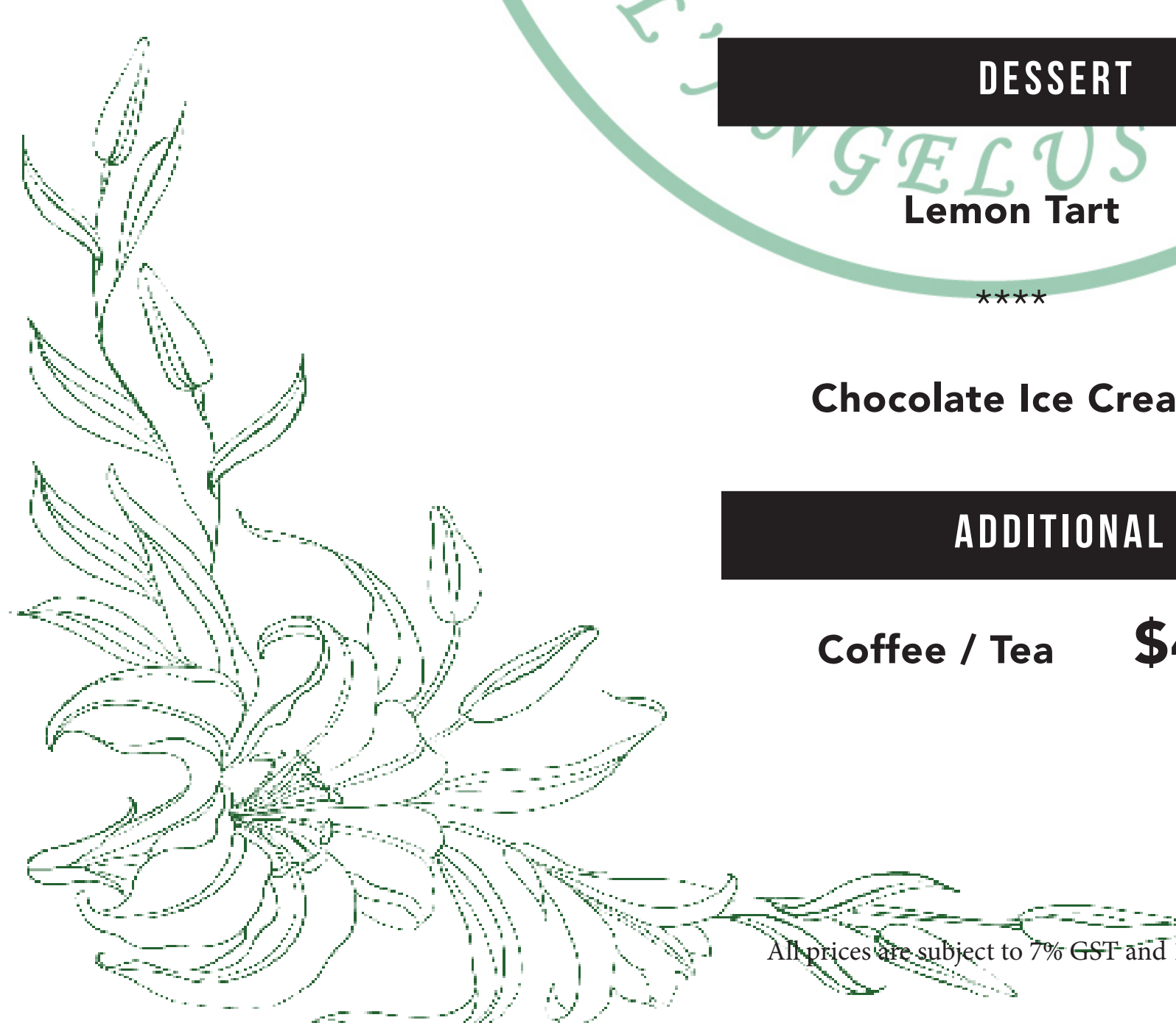
DESSERT

Lemon Tart

Chocolate Ice Cream

ADDITIONAL

Coffee / Tea **\$4**



All prices are subject to 7% GST and 10% Service Charge.