

# THREE-COURSE DELUXE SET DINNER

## STARTER

**ROASTED TOMATO SOUP WITH SPINACH RAVIOLI AND BASIL OIL**

## MAIN COURSE

### **NEW ZEALAND BEEF STRIPLOIN STEAK**

Served with Sautéed Spinach and Kale, Truffle Mashed Potatoes  
and Tomato Confit

Choice of Sauce: Roquefort Cheese, Green Peppercorn,  
Red Wine Glaze or Rosemary and Garlic Butter

or

### **PAN-SEARED SALMON**

Served with Creamed Spinach, Garlic Mashed Potatoes  
and Sun-dried Tomato Béarnaise Sauce

or

### **SEAFOOD LINGUINE AGLIO OLIO**

Scallops, Prawns, Squid and Mussels with Garlic, Chili and Parsley

## DESSERT

**MIXED BERRIES LAYERED CAKE**

Price is subject to 10% service charge and prevailing government taxes,  
unless otherwise stated. The Management reserves the right to amend or  
cancel the promotion without prior notice.

**SEVENTH**