

FROM
LAND
TO SEA



CHAIRMAN'S BAR

Main Course (Different Daily Selection)

Garlic Butter Grilled Omugi Grain Fed Beef Sirloin Steak and Lemon Pepper Prawns \$230

Omugi beef sirloin, prawns, garlic butter, lemon pepper, broccolini, roasted potato, beef jus

Roasted Bacon Wrapped Yellow Chicken Breast with Spinach and Lobster Thermidor \$380

Yellow chicken breast, spinach, garlic, bacon, lobster thermidor, French beans, Parisian potato
Mushroom and cream sauce

Grilled Omugi Grain Fed Beef Ribeye and Scallops \$350

Omugi beef ribeye, scallops, mushroom cream sauce, grilled king oyster mushroom, confit banana shallot, red wine sauce.

Roasted Spicy Iberian Pork Chop and Baked Jumbo Oyster \$220

Iberian pork chop, spicy seasoning, jumbo oyster, mornay sauce, glazed carrots, mashed potato, honey mustard sauce

Pan Roasted Veal Chop and Crab Cake \$380

Veal chop, crab cake, green asparagus, cracked new potato, truffle mayonnaise, veal jus