

Served 3-Course Lunch



STARTER

HOME-MADE SUNDRIED TOMATO & MULTI GRAIN BREAD
served with Olive Dip & Hummus (V)

APPETIZER

SMOKED SALMON ROULADE
*served with Cream Cheese, Raisin dip,
Yellow Frisee and Crispy Chip*

or

MARINATED SLICED BEETROOT WITH ORANGE SEGMENT
infused with Walnut Oil & Feta Cheese (V)

MAIN COURSE

(Individual serving, you may choose 1 or 2 main courses)

OVEN BAKED BONELESS CHICKEN LEG WITH WILD MUSHROOM SAUCE
served with Baked Baby Potatoes & Italian Light Vegetables

or

PAN SEARED HALIBUT FISH FILLET WITH BASIL LEMON CREAM SAUCE
served with homemade Mashed Potatoes & sautéed Garlic Kenya Beans

or

SMOKEY FLAVORITE VEGETARIAN SHEPHERD'S PIE
served with sautéed Seasonal Vegetables (V)

or

CONFIT OF PORTOBELLO MUSHROOM SERVED WITH ORGANIC MIX BEAN STEW
drizzled with Tomato Herb Sauce (V)

DESSERT

CAPPUCCINO MOCHA MOUSSE
with Raspberry Coulis & Oreo Crumble

or

SEASONAL FRESH FRUIT PLATTER

