

# A LA CARTE MENU

## CHOICE OF MAIN COURSE

### POULTRY AND SEAFOOD

#### SPINACH AND FETA ROLLED CHICKEN BREAST

SUCCULENT FILLET BREAST OF CHICKEN ROLLED AND FILLED WITH SPINACH AND FETA CHEESE | PARMESAN MASH | BUTTERNUT PUREE | CREAM ASPARAGUS SAUCE

#### HONEY AND SOY CHICKEN STIR FRY BOWL

SUCCULENT CHICKEN FILLET BREAST STIR FRIED WITH HONEY AND SOY SAUCE | CUT JULIENNE VEGETABLES | KOREAN STIR FRIED RICE | CORIANDER

#### CRUMBED CHICKEN STACK

SUCCULENT CHICKEN FILLET BREAST CRUMBED AND STACKED WITH FRESHLY ROASTED VEGETABLES AND HERBS | LEMON CREAM SAUCE | GREEK ROASTED POTATOES

#### THAI CHICKEN AND PRAWN CURRY

TENDER CHICKEN BREAST | RED CURRY PASTE | LIME JUICE GARLIC AND CORIANDER LEAF | 1 GRILLED KING PRAWN | DESHELLED PRAWN MEAT | CREAM AND COCONUT MILK | SAVOURY RICE | POPPADUM

#### SEAFOOD MARINARA PASTA

CALAMARI RINGS | PRAWN MEAT | MUSSEL MEAT | FRESH HERBS | PARMESAN | GARLIC RICH ITALIANO SAUCE | CREAM | BUTTER AND PARSLEY LINGUINE PASTA

#### GRILLED CAJUN CALAMARI

CAJUN AND SMOKED PAPRIKA SPICED AND GRILLED CALAMARI TUBES | LEMON BUTTER SAUCE | SAVOURY RICE | VEGETABLES

#### GRILLED NORWEGIAN SALMON (SEASONAL)

BLACK SESAME CRUSTED SEARED SALMON | PARMESAN MASH | TERIYAKI DRIZZLE | SPRING ONION | VEGETABLES