

# Starters

- Mussels and Prawn Marinere** D400  
The favorite classic cooked in white wine, cream, parsley and garlic
- Traditional Lobster Bisque** D500  
Served with a mini fish tartar
- Marinated Beef Carpaccio** D400  
Served with a small salad, Dijon mustard, olive oil & Parmesan cheese
- Marinated Asian Flavored Beef Rolls** D450  
Filled with a light pickled cucumber and a barbecue aioli
- Golden Brown Deep Fried Brie in Cracked Pepper Crumb** D350  
Piquant strawberry chutney

# Main Courses

- Sauteed Prawns with a Potato Terrine** D950  
Tomato buerre blanc sauce and glazed vegetables
- Fish Bouillabaisse** D850  
Adaptation of the famous fish stew from Marseille, Captain fish, Lady fish and Black Grouper  
In a thickened tomato and saffron broth cooked with potatoes and vegetables
- Grilled Lamb Cutlets** D1000  
Balsamic reduction, pesto sauce, onion jus, gratin potato  
Green beans and butternut squash puree
- Cannelloni Lasagna Roll Up** D700  
Filled with mushrooms, eggplant, zucchini and a garlic Parmesan sauce
- Grilled Fillet of Grass- Fed Beef with Essence of Port** D900  
Anna potatoes and sugared carrot tips

**Spiced Grilled Chicken Breast on Creamed Potato Pancakes** **D700**  
Sautéed spinach and a Creole sauce

**Fillet of Sole “Veronique”** **D850**  
Verjus butter sauce, red wine butter sauce, zucchini ribbons and roasted potato squares

**Pork Tenderloin on a Bed of Parmesan Truffle Oil Risotto** **D800**  
Sliced and served with pork pan juices, caramelized beetroot and braised leeks

**Beef Wellington** **D850**  
Pan seared beef fillet topped with a slice of foie gras and mushrooms  
Wrapped in puff pastry with a green peppercorn sauce

**Gambian Seafood and Fish Platter- For Two-30 Minutes to Prepare** **Market Price**  
Grilled half lobster tails, 2 tiger prawns, captain fish, lady fish and calamari  
Served with sautéed potatoes, glazed vegetables and buttered rice

**Side Dishes** **D150**  
Mixed Seasonal Salad  
Steamed Buttered Rice  
Crispy Potato Wedges  
Deep Fried Vegetable Tempura

## Desserts

**Death by Chocolate** **D350**  
Rich chocolate gateau with a duo of dark and white chocolate ganache sauce

**Picasso- Indulge Your Inner Artist** **D350**  
A raspberry mousse topped with shards of chocolate and filo pastry,  
Streaks of mango sauce and chocolate soil presented like Picasso

**Traditional Baked Alaska** **D350**  
Vanilla and strawberry ice cream covered in light browned meringue and a strawberry coulis