

## **SET DINNER**

*Carpaccio of Yellow-fin Tuna with  
Arugula Salad, Anchovy Mayonnaise & Lime Dressing, Caviar*

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*Pan-Fried Duck Liver with  
Duck Sausage Confit, Onion Compote & Mesclun Salad*

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*Pan-Roasted Breast of Guinea Fowl with  
Sherry Vinegar-Butter Sauce, Steamed U.S Asparagus & Roasted Pine nuts*

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*Prawn Pasta tossed in  
Light Curried Cream & Aged Parmesan*

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*Sorbet*

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*Grilled U.S Angus Tenderloin of Beef with  
Mushroom & Bacon Sauce*

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*Slow-Baked Chocolate with  
Peanut Mousse & Berries' Puree*

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*Coffee or Tea*

**\$\$110++ per person (The Complete Set)**

**Or**

**\$\$80++ per person (Any Four Courses)**

(Subject to prevailing government taxes & 10% service charge)