



BUFFET MENU

\$35

One item per category.
Two from Chef's Specials.

\$45

One item Salad & Dessert.
Two from Everything Else.

Salads

- House Salad
- Potato Salad
- Caesar Salad
- Greek Salad

Appetizers.

- Crispy Pork Belly
- Shrimp Beignets
- Truffle Mushroom Soup
- Truffle Fries

Veggies.

- Grilled Corn on Cob
- Baked Brinjal & Zucchini w
Balsamic Glaze
- Cauliflower Gratin
- Roasted Garlic Broccoli
- Roasted Seasonal Veg

Staples.

- Pasta Bolognese
- Vegetarian Lasagna
- Paella with Seafood
- Cinnamon Herbed Rice

Chef's Specials.

Grilled Lemon Butter Snapper

Lightly grilled to perfection, drizzled with house-made lemon butter. Oopmh!

Roasted Pumpkin & Artichoke

Deep flavours of pumpkin & artichoke blend beautifully with a chickpea & cous cous base.

Baked Cheese Mussels

Baked mussels topped with garlicky cheesy goodness. Heaven in your mouth.

Teriyaki Squid

Teriyaki glazed squid, grilled to perfection.

Parmesan Chicken

Grilled chicken topped with bacon bits, onions and Parmesan.

BBQ Pork Ribs

Prime pork ribs marinated 24 hours w house made BBQ sauce. Fall off the bone tender!

Moroccan Lamb Stew

A hearty meal of fragrant lamb cooked in honey and cinnamon, infused with spices.

Roast Beef

Tender Beef roasted to perfection in this timeless classic.

Dessert.

- Mixed Fruit Platter
- Hazlenut Chocolate Cake
- Raspberry Choux
- Butterscotch Brownie