



DINE DOWNTOWN

3- COURSE DINNER PRIX FIXE MENU 1

\$39.95 per person (tax and tips not included)

Optional: Wine pairing for \$18 extra

Choice of one item from each section

APPETIZERS:

MUSHROOM TARTELETTE 

Baked puff pastry topped with creamy mushroom, onion confit, salsa verde, and parmesan cheese

OR

TANGY CHICKEN WINGS 

Fried Sriracha marinated chicken wings topped with onion confit, and blue cheese

OR

SHRIMP MANGO CEVICHE  

Citrus cured raw shrimp mixed with diced mango, shallot, serrano chili pepper, tomato, cilantro, and green onion

ENTRÉES:

SEARED SALMON

Pan seared salmon served with asparagus risotto, parmesan cheese, and salsa verde

OR

BRAISED SHORT RIBS BOURGUIGNON

Bone-in braised Angus beef short ribs with red wine sauce, onion, carrot, and herbs. Served with Belgian style fries

DESSERTS:

PANNA COTTA

Thickened cream topped with raspberry coulis and diced mango

OR

BELGIAN TIRAMISU

Belgian style tiramisu with speculoos, topped with berries



Spicy



Raw food



Vegetarian



DINE DOWNTOWN

3- COURSE DINNER PRIX FIXE MENU 2

\$49.95 per person (tax and tips not included)

Optional: Wine pairing for \$18 extra

Choice of one item from each section

APPETIZERS:

MUSHROOM TARTELETTE 



Baked puff pastry topped with creamy mushroom, onion confit, salsa verde, and parmesan cheese

OR

GRILLED OYSTER TRIO

Three grilled oysters each topped with different sauces: Kiwi-apple-ginger, fine herbs and ponzu, red wine vinegar and shallots

OR

AMERICAN WAGYU CARPACCIO  

Thinly sliced raw American Wagyu beef, tomato, caper, shallot, arugula, parmesan cheese, and honey Sriracha dressing

ENTRÉES:

ROASTED LAMB CHOPS

Lamb chops (3 pcs) served with brussels sprouts, baked ratatouille, and a rosemary-red wine sauce

OR

SEAFOOD TRIO IN BISQUE SAUCE

Pan seared salmon and shrimp served with pork and shrimp wonton, garlic noodles and seafood bisque

DESSERTS:

PASSION FRUIT – MANGO BAVARIAN CAKE

Passion fruit-mango mousse Bavarian cake served with raspberry sorbet, fresh raspberry, and whipped cream

OR

BELGIAN CHOCOLATE LAVA CAKE

Dark chocolate lava cake served with vanilla ice cream and raspberry coulis



Spicy



Raw food



Vegetarian