



DIAMOND PACKAGE

4 COURSE SIT-DOWN DINNER

APPETIZER (Select any ONE item)

FAMILY STYLE - CONDUCIVE TO SHARING

Chilled **SHELLFISH PLATTERS**

(Shrimps, Lobster claws, Lobster Tail, Oysters)

(1pc per person)

Grilled **SEAFOOD PLATTERS**

(Calamari, Octopus, Shrimps, Scallops & sautéed spinach)

SALAD

The "ALIKI" Tomatoes, cucumber, French onions, Kalamata black olives, Greek barrel feta

MAIN COURSE (Select any THREE items)

COWBOY 24oz

Choice of starch!

FILET MIGNON 12oz

O & TERRE

8oz Filet Mignon with ¼ lb Black Tiger Shrimps

(Garlic mashed potatoes, wild mushrooms, Port-veal reduction)

SESAME-CRUSTED TUNA

Panko crusted rice cake, daikon, wakamé, wasabi aioli, ginger, scallions, miso-mirin sauce

CHILEAN SEA BASS

Pan seared, fresh herbs, tarragon, white wine and served over fingerling potatoes, fennel, Cipollini onions, cherry tomatoes

DESSERT

Chocolate Soufflé with Polynesian bean ice cream

Our pastry Chef's dessert of the day

BEVERAGE

Espresso | Caffè Americano

\$150

Applicable taxes & 18 % gratuity on food and beverage **not included**

Pasta Course

- Penne pomodoro : 7\$ | guest
- Lobster Ravioli: 10\$ | guest

*Canapés available upon request