



DIAMOND PACKAGE

4 COURSE SIT-DOWN DINNER

APPETIZER *(Select any ONE item)*

FAMILY STYLE - CONDUCTIVE 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
CAESAR Romaine, Parmigiano Reggiano, house made croutons

MAIN COURSE *(Select any THREE items)*

BONE-IN RIBEYE 18oz Choice of starch!

FILET MIGNON 12oz Garlic mashed potatoes, wild mushrooms, port-veal reduction

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

BEVERAGE Espresso | Caffè Americano

\$150

Applicable taxes & 18 % service charge will be added to your bill

Pasta Course

- GLUTEN-FREE Penne pomodoro : 10\$ | guest
- Cavatelli: 12\$ | guest
- Lobster Ravioli: 15\$ | guest

*Canapés available upon request

Menu offerings are based on seasonality of product and **prices are subject to change**