



GOLD PACKAGE

3 COURSE SIT-DOWN DINNER

APPETIZER *(Select any two items)*

ÕRA KING SALMON TARTARE	Avocado, chili oil, caperberries, crostini
SHRIMP CAKE	Oriental cream sauce, micro greens
OYSTERS	½ dz. Cocktail oysters, mignonette sauce
LOBSTER & SHORT RIB DUMPLINGS	Porto-veal reduction infused with sesame oil & mirin, chives
FRIED CALAMARI	Spicy truffle aioli
The "ALIKI"	Seasonal tomatoes, cucumber, French onions, Kalamata black olives, berry capers, Greek barrel feta
CAESAR	Romaine, Parmigiano Reggiano, house made garlic croutons, prosciutto chip, anchovy

MAIN COURSE *(Select any three items)*

FILET MIGNON 8oz	Garlic mashed potatoes, wild mushrooms, port-veal reduction
NY STRIP 12oz	Garlic mashed potatoes, caramelized onions, port-veal reduction
VEAL CHOP 12oz	Pan-seared and finished in the oven; Pont-neuf potatoes, asparagus, Maître d'hôtel butter, port-veal reduction
LOBSTER RAVIOLI	Ravioli, sun-dried tomatoes, lobster bisque cream sauce, Madagascar peppercorns, scallions, topped with a lobster tail
OVEN ROASTED HALIBUT	Pan seared, lemon-dill beurre blanc; served with fingerling potatoes, baby carrots and asparagus
FILLET OF SEA BASS	Mediterranean sea bass, cipollini onions, cherry tomatoes, Kalamata olives, capers, white wine, fine herbs; sautéed garlic spinach
ÕRA KING SALMON	Creamless mint pea coulis, cauliflower florets, micro greens

DESSERT Chocolate Soufflé with Polynesian bean ice cream

BEVERAGE Filtered Coffee | Caffè Americano

\$90

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**

