



SG 7

## **Starter**

### Teriyaki Salmon

Tian of cured Norwegian Salmon served with avocado & sesame encrusted seared salmon drizzled with Teriyaki sauce

**Or**

### Beef Carpaccio

Thinly sliced served with herb roasted baby tomato, wild rocket and pecorino Romano

**Or**

### Individual Caramelised Pear and Toasted Almond Salad

Fresh pears and almonds, caramelised and drizzled with a creamy Dijon mustard dressing

## **Main Course**

### Norwegian Salmon

Grilled in lemon butter, served with mashed potato and vegetables

**Or**

### Grilled Beef Fillet

Flame grilled in our a famous basting sauce accompanied by chips and grilled vegetables

**Or**

### Pigalle Platter

Delicious combination of prawns and langoustines grilled in lemon butter and lightly brushed with a garlic marinade

## **Dessert**

### Chocolate Fondant

With vanilla ice cream

**Or**

### Baked Cheesecake

Vanilla bean Cheesecake with white chocolate ganache

#### TERMS & CONDITIONS

- Please note that the 10% gratuity is not included in the above cost
- Any dietary concerns should always be stated prior the function
  - Vegetarian options are always available for pre order
  - Coffee & tea is not included in the set menus
  - Menu's cost subject to change