PRE-VALENTINE'S DAY DINNER

Steak & Lobster

Tuesday, February 13, 2018 6PM-9PM

Adults: \$50 | Children: \$25 (6-11 years of age)

Includes free flowing tea, coffee, Heineken, red and white wines



appetizers

garden greens with assorted condiments & dressings hericot vert and mushroom salad with crisp bacon seafood salad with sweet chili dressing octopus salad in lemon olive oil asian chicken salad with tahini dressing crab and broccoli salad sausage and pepper salad fish nanbanzuke cabbage and radish kimchee tuna sashimi

Korean style gimbap sushi & assorted Japanese sushi

carving station

slow roasted belly of pork with finadene sauce whole roast salmon fillet with lemon and herbs shrimp tempura vegetable tempura

Louisiana seafood boil

Hot pot of steamed cherry stone clams, blue crab, prawns, slipper lobster, Andouille sausage, mixed sausage, red potato and corn on the cob with dipping sauces

live teppanyaki station

New York steak
rib eye steak
pork loin steak
with mushroom sauce and peppercorn sauce

live pasta station

your choice of pasta noodles with classic bolognaise sauce, bacon cream sauce or spicy sausage and chicken tomato sauce

seafood on ice

slipper lobster, oysters, spanner crab, blue crab, snow crab, jonah crab claws, mussels, tiger prawns

hot soup

cream of vegetable

entrées

mushroom rice pilaf
potato lyonaisse
seafood gratin with bacon cream sauce
Japanese chicken curry
glazed roast pork with honey garlic bbq sauce
grilled fish fillet with sweet chili tomato sauce

divine sweets

Chef Oshiro's selection of cakes and treats chocolate fountain with fresh fruits live crêpe station ice cream bar