

# **TO START**

**HOT SOUP OF THE DAY \$20**

**POACHED CALAMARI SALAD**

Marinated with Green Onions & a Zesty Lemon Pepper Vinaigrette \$35

**CAMEMBERT**

Baked In Puff Pastry with Spiced Apples \$36

(Please allow 15 minutes preparation time)

**CHAMPERS CEVICHE**

With Citrus Vinaigrette \$34

**CRISPY VEGETABLE SPRING ROLLS**

Served with Mixed Leaves, Soy & Sesame Dip \$23

**SCOTTISH SMOKED SALMON**

Accompanied by a Petit Salad, Toast & Caper Remoulade \$36.50

**SPINACH RICOTTA STUFFED RAVIOLI**

Simmered in a Roasted Butternut Squash Coulis, Finished with Fresh Parmesan & Micro Greens \$32

**CHAMPERS CAESAR SALAD \$28.50**

Accompanied with Garlic Croutons

**COCONUT SHRIMP**

With Chili Sauce \$36.50

**PAN SEARED CALVES LIVER**

Resting on a Bed of Merlot Braised Cabbage,

Accompanied by Blue Cheese Crostini, Roasted Grapes, & a Caramelized Onion Jus \$37.50

**CARAMELIZED SEA SCALLOPS**

Set on a Nest of Rice Noodles & Vegetables, Tossed in a Ginger Buerre Blanc \$39

**SHRIMP & MANGO SALAD**

With Mango Vinaigrette \$36.50

**CRAB CREPE**

Aux Gratin \$36.50

**ROASTED DUCK LEG**

Set on a Nest of Oriental Salad, Complimented by Sweet Pepper Confetti & a Teriyaki Glaze \$38.50

**SPINACH SALAD WITH ROMAINE HEARTS**

Apples, Toasted Almonds, Garlic Vinaigrette & Crumbled Blue Cheese \$28.50

**CHICKEN LIVER PATE**

With Tropical Fruit Chutney & Toast \$28.50

**PRICES INCLUDE VAT; 10% SERVICE CHARGE WILL BE ADDED.**

**15% SERVICE CHARGE WILL APPLY FOR PARTIES WITH TEN GUESTS AND OVER**

**MAIN COURSES**

**PAN ROASTED BREAST OF CHICKEN**

Served with Creamy Polenta, With a Mushroom & Sherry Sauce \$56

**SEARED ATLANTIC SALMON**

Set on a Nest of Linguine, Grapes, Olives & Cherry Tomatoes, with Light Saffron Cream \$69

**SPICED PORK TENDERLOIN**

Served with Garlic Mash, Grilled Vegetables, Caramelized Apple Sauce \$66

**GRILLED 12OZ RIB EYE**

Served with Garlic Mash & Seasonal Vegetables, Cognac & Mustard Cream \$95

**SAUTÉED PRAWNS**

In a Red Thai Curry & Coconut Sauce, Served with Jasmine Rice & Vegetables \$67

**GRILLED YELLOW FIN TUNA**

Served with Mash, Spring Vegetables, Wasabi Cream & Soy Ginger Emulsion \$69

**HERB CRUSTED RACK OF LAMB**

Served with Mash Potato & Broccoli Florets, Complimented with Ratatouille, Mint & Port Jus \$89

**PARMESAN CRUSTED BARRACUDA**

Served with Mash, Seasonal Vegetables & Wholegrain Mustard Sauce \$62

**MEDLEY OF SEAFOOD**

(Lobster, Shrimp & Fresh Catch)

Tossed with Penne Pasta & Vegetables,

Chives, Crushed Chilies & Capers with Cream \$75

**CAJUN MAHI MAHI**

Served with Sweet Potato Mash, Seasonal Vegetables,

Pepper Jelly & Caper Dressing \$59

**MEDLEY OF BEANS**

Simmered In Madras Curry with Jasmine Rice & Wilted Greens \$52

**RICOTTA STUFFED RAVIOLI**

With Creamy Chardonnay & Spinach Sauce, Creole Eggplant & Parmesan Cheese \$52

**\*\*\*\* PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES\*\*\*\***

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