

TO START

HOT SOUP OF THE DAY \$18.50

POACHED CALAMARI SALAD

Marinated with Green Onions & a Zesty Lemon Pepper Vinaigrette \$36.50

DEEP FRIED CAMEMBERT

Accompanied by Passion Fruit Sauce \$32.00

CHAMPERS KING FISH CEVICHE

With Lime Zest \$34.00

SCOTTISH SMOKED SALMON

& Capers \$36.50

CHAMPERS CAESAR SALAD \$28.50

PAN SEARED CALVES LIVER

Resting on a bed of Merlot Braised Cabbage, Accompanied by Baguette topped with Caramelized Onion & Jus De Veau \$34.00

GRILLED SEA SCALLOPS

Served with Risotto & Citrus Cream Sauce \$38.00

SHRIMP & MANGO SALAD

With Mango Vinaigrette \$36.50

CRAB CREPE

Aux Gratin \$36.50

COCONUT SHRIMP

& Chili Sauce \$36.50

ROASTED DUCK LEG

Set on a Warm Beet Root & Leek Salad, drizzled with a Sherry Vinaigrette \$38.50

YOUNG SPINACH SALAD WITH ROMAINE HEARTS

Apples, Caramelized Pecans and Crumbled Blue Cheese \$28.50

**Prices include 15% Vat; 10% service charge will be added.
15% Service Charge will apply for parties with ten guests and over**

MAIN COURSES

PECAN CRUSTED BREAST OF CHICKEN

Mounted on Herb Mash with Seasonal Vegetables & Tamarind Sauce \$58.50

GRILLED ATLANTIC SALMON

Set on a Nest of Linguine, Grapes, Olives and Cherry Tomatoes, with Light Saffron Cream \$68.00

JERK SEASONED PORK LOIN CHOP

Served with Garlic Mash, Grilled Vegetables, Caramelized Apple \$72.00

PEPPER CRUSTED FILLET OF BEEF TENDERLOIN

Served with Mash; French Beans Cognac & Mustard Cream \$98.00

JUMBO PRAWNS

Simmered In a Red Thai Curry & Coconut Sauce Served with Basmati Rice & Vegetables \$68.00.

SAUTÉED SEA SCALLOPS

Served On Stir Fried Vegetables & Noodles with a Green Thai Curry and Coriander Sauce \$74.00

GRILLED YELLOW FIN TUNA

Served with Mash, Spring Vegetables, Wasabi Cream & Soy Ginger Emulsion \$68.00

HERB CRUSTED RACK OF LAMB

Served with a Napoleon of Ratatouille & Mash Potatoes
Complimented with Broccoli Florets & a Mint & Port Jus \$85.00

PARMESAN CRUSTED BARRACUDA

Served with Mash, Seasonal Vegetables & Wholegrain Mustard Sauce \$59.50

BROILED HALF SHELL MUSSELS

Topped with Parmesan, Almonds & Herbs, Resting on a Bed of Creamy Risotto complimented with
Sour Cream, Caviar & Chive Cream \$64.00

CAJUN MAHI MAHI

Served with Sweet Potato Mash, Seasonal Vegetables, and Pepper Jelly & Caper Dressing \$ 59.50

MEDLEY OF BEANS

Simmered In Madras Curry with Basmati Rice & Wilted Greens \$52.00

PENNE PASTA

Tossed with Seasoned Vegetables in a Light Cream served on Chunky Tomato Sauce \$52.00

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