

TO START

HOT SOUP OF THE DAY \$20.00

POACHED CALAMARI SALAD

Marinated with Green Onions & a Zesty Lemon Pepper Vinaigrette \$38.00

CAMEMBERT

Baked In Puff Pastry with Spiced Apples \$37.00

(Please allow 15 minutes preparation time)

CHAMPERS CEVICHE

With Citrus Vinaigrette \$35.00

CRISPY VEGETABLE SPRING ROLLS

Served with Mixed Leaves, Soy & Sesame Dip \$24.00

TRIO OF SMOKED FISH

(Tuna, Salmon & Grouper)

Accompanied by a Petit Salad, Toast & Caper Remoulade \$39.50

CHAMPERS CAESAR SALAD \$29.50

PAN SEARED CALVES LIVER

Resting on a Bed of Merlot Braised Cabbage,

Accompanied by Blue Cheese Crostini, Roasted Grapes, and a Caramelized onion jus \$38.50

CARAMELIZED SEA SCALLOPS

Set on a Nest of Spaghetti Vegetables in a Ginger Buerre Blanc \$39.00

SHRIMP & MANGO SALAD

With Mango Vinaigrette \$38.00

CRAB CREPE

Aux Gratin \$38.00

COCONUT SHRIMP

With Chili Sauce \$38.00

ROASTED DUCK LEG

Set on a Nest of Oriental Salad,

Complimented by Sweet Pepper Confetti & a Teriyaki Glaze \$39.50

SPINACH SALAD WITH ROMAINE HEARTS

Apples, Toasted Almonds and Crumbled Blue Cheese \$29.50



**PRICES INCLUDE 17.5% VAT; 10% SERVICE CHARGE WILL BE ADDED.
15% SERVICE CHARGE WILL APPLY FOR PARTIES WITH TEN GUESTS AND OVER**

MAIN COURSES

ROULADE OF CHICKEN BREAST

Stuffed with Plantain & Fresh Herbs, Served with Mash & Seasonal Vegetables,
Roasted Garlic & Ginger Cream \$59.90

SEARED ATLANTIC SALMON

Set on a Nest of Linguine, Grapes, Olives and Cherry Tomatoes,
With Light Saffron Cream \$72.00

SPICED PORK LOIN CHOP

Served with Garlic Mash, Grilled Vegetables, Caramelized Apple Sauce \$79.50

GRILLED FILLET OF BEEF TENDERLOIN

Served with Garlic Mash & Seasonal Vegetables, Cognac & Mustard Cream \$99.00

SAUTÉED PRAWNS

In a Red Thai Curry & Coconut Sauce, Served with Basmati Rice & Vegetables \$69.50

GRILLED SEA SCALLOPS

Served with Risotto Primavera, Tomato & Fennel Coulis \$76.00

GRILLED YELLOW FIN TUNA

Served with Mash, Spring Vegetables, Wasabi Cream & Soy Ginger Emulsion \$72.00

HERB CRUSTED RACK OF LAMB

Served with New Potato Mash & Broccoli Florets,
Complimented with Ratatouille, Mint & Port Jus \$95.00

PARMESAN CRUSTED BARRACUDA

Served with Mash, Seasonal Vegetables & Wholegrain Mustard Sauce \$65.00

MEDLEY OF SEAFOOD PASTA

(Lobster, Shrimp, Clams & Mussels)
Tossed in a Champagne & Pesto Cream \$79.00

CAJUN MAHI MAHI

Served with Sweet Potato Mash, Seasonal Vegetables,
Pepper Jelly & Caper Dressing \$62.00

MEDLEY OF BEANS

Simmered In Madras Curry with Basmati Rice & Wilted Greens \$55.00

PENNE PASTA

Tossed with Seasoned Vegetables in a Light Cream served on Chunky Tomato Sauce \$55.00



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