

## **HARBOURFRONT RESTAURANT**

### **GROUP DINNER MENU**

Please select up to 2 Appetizers, 3 Main Courses and 2 Desserts  
\$110.00 for 3 courses or \$125 with soup & salad additional course  
20% service charge will be added to your final bill

#### **Appetizers**

##### **Tuna Tartare**

with avocado and a soy and ginger dressing with kaffir lime

##### **Jumbo Shrimp**

served with a spicy cocktail sauce

##### **Lobster Salad**

Maine Lobster with avocado, onions  
mango & citronette dressing served with arugula salad

##### **Burrata**

with seared cherry tomatoes, avocado  
basil, thyme, oregano & extra virgin olive oil

##### **Smoked Salmon**

premium smoked salmon served with pumpernickel bread  
horseradish dressing, onions & capers

##### **Togarashi**

makimono Roll with spicy tuna, togarashi spices

#### **OPTIONAL SOUP AND SALAD COURSE**

##### **Bermuda Fish Chowder**

drizzled with sherry pepper and local black rum

or

##### **Cream of Wild Mushroom**

or

##### **Cream of Pumpkin Soup**

or

##### **Caesar Salad**

with aioli dressing, garlic and rosemary croutons  
and shaved parmesan

or

##### **Arugula Salad**

served with parmesan shavings, cherry tomatoes  
and citronette dressing

## **MAIN COURSES**

### **Duck**

Pan-fried duck breast, thinly sliced  
served with mashed potatoes & red cabbage &  
an orange anise sauce

### **Risotto Porcini**

carnaroli rice from Emilia Romagna  
served with porcini mushrooms and aged parmesan

### **Rack of Lamb**

oven roasted and herb crusted rack of lamb served with mint gravy

### **Surf & Surf**

Branzino pan seared topped with baked zucchini  
And Jumbo Shrimps with lemon butter sauce

### **Vegan Curry**

Selection of Market Vegetables  
in Malaysian Coconut Curry Sauce  
with Basmati Rice

### **Catch of the Day**

pan-fried fillet of local fish with lemon butter sauce  
topped with roasted almonds

### **Chicken Rollatino**

baked chicken breast filled with goat cheese and spinach

### **Beef Tenderloin**

grilled 10oz fillet steak  
served with the sauce of your choice  
(bearnaise, cream of mushroom, peppercorn)

All the above are served with market vegetables and potatoes



## **DESSERTS**

### **Crème Brûlée**

burnt ginger and orange sugar

### **Chocolate Cake**

homemade dark chocolate cake  
served on strawberry coulis

### **Tiramisu**

Italian coffee mousse cake with biscotti

### **Dessert Trio**

chocolate mousse, panna cotta, crème brûlée

### **Cheesecake**

vanilla bean - flecked and layered with cream cheese

### **Chocolate Truffle**

with your choice of ice cream

### **Selection of Cheeses**

apples, walnuts, berries and Riesling marmalade