



Pheny Restaurant Week

SEAFOOD DELIGHT

oysters & jumbo shrimp cocktail

or

VEGAN SOUP

or

MUSSELS AND CLAMS

served in a white wine garlic or spicy tomato sauce

or

PARMA HAM AND MELON

or

SUSHI SAMPLER

Chef's selection of sashimi, nigiri & makimono

or

CAESAR SALAD

with aioli dressing, garlic & rosemary croutons & shaved parmesan



PORK CHOP "MILANESE"

pan-fried breaded pork chop served with arugula salad

or

STEAK FRITES

grilled 8oz striploin steak

served with French fries & peppercorn sauce

or

VEGAN CURRY

mixed vegetables in coconut curry sauce served with basmati rice

or

LOBSTER RAVIOLO

in a spicy tomato cream sauce

or

GRILLED SALMON

served with honey mustard sauce, vegetables & potatoes

or

CHICKEN ROLLATINO

baked chicken breast filled with goats cheese & spinach



CHOCOLATE CAKE

homemade dark chocolate cake served on strawberry coulis

or

KEY LIME CHEESECAKE

or

TIRAMISU

TEA OR COFFEE

\$69 per person

plus 17% service charge

for parties of 8 or more an additional 3% will be included



HARBOURFRONT
RESTAURANT
& TERRACE DINING

No Substitutions

2026