



Christmas Day

MENU

FUSION TWIST

Warm honey glazed seabass on a bed of lettuce with seaweed salad and toasted sesame seeds

Bisque OF CRAY FISH

Rich cream soup flavored with Lemongrass and Crème de Cassis accompanied with a dash of lemongrass risotto

RANCH & REEF

Grilled beef tenderloin with half butter poached lobster tail served on garlic mashed potatoes and a puree of roasted pumpkin

\$55.- p.p.
excl. taxes

Key LIME PIE

Made from key lime juice and sweetened condensed milk in a Graham crust covered with whisked egg white accompanied with a fresh strawberry sauce



Elements
RESTAURANT