

SILVER MENU

3 COURSE SIT-DOWN DINNER



- APPETIZERS -

SELECT ANY TWO (2) ITEMS:

ORGANIC MIXED GREENS

Honey & white balsamic vinaigrette

CAESAR

Romaine, Parmigiano Reggiano, prosciutto chip, garlic croutons, anchovy

ROASTED BEETROOT CARPACCIO

Goat cheese, roasted pecans, cranberries, arugula, balsamic glaze

SALMON CARPACCIO

House smoked salmon, asparagus, frisée lettuce, dill, chives, citrus vinaigrette

SAMMY'S MEATBALLS

Mint-infused meatballs, tomato sauce, parmesan, mint

ASIAN BEEF SPRING ROLLS

Mango-plum sauce, balsamic reduction, sesame seeds, chives

- MAIN COURSES -

SELECT ANY THREE (3) ITEMS:

6oz FILET MIGNON

Garlic mashed potatoes, wild mushrooms, Port-veal reduction

8oz NY STRIP LOIN

Garlic mashed potatoes, caramelized onions, Port-veal reduction

LOBSTER RAVIOLI

Ravioli, sun-dried tomatoes, Madagascar peppercorns, lobster bisque cream & brandy sauce, scallions, topped with a lobster tail

MISO BASS

Filet de loup de mer crusted with sesame seeds (Lavraki), bok-choy, green onions, miso-mirin sauce, ginger

ÕRA KING SALMON

Pan-seared & oven roasted, topped with Maitre d'hôtel butter, asparagus, blistered cherry tomatoes

- DESSERT -

SELECT ANY ONE (1) ITEM:

CRÈME BRÛLÉE

CHOCOLATE SOUFFLÉ

Served with vanilla bean ice cream

BEVERAGE

FILTERED COFFEE | TEA

\$90

Applicable taxes & 18% service charge will be added to your bill

- ADD A PASTA COURSE -

Gluten Free **PENNE POMODORO**

Additional \$12 per guest

CAVATELLI

Additional \$15 per guest

LOBSTER RAVIOLI

Additional \$20 per guest

Canapés available upon request!

Menu offerings are based on seasonality of product and prices are subject to change

GOLD MENU

4 COURSE SIT-DOWN DINNER



- APPETIZERS -

SELECT ANY TWO (2) ITEMS:

ROASTED BEETROOT CARPACCIO

Crumbled barrel feta, roasted pecans, cranberries, arugula, balsamic glaze

ASIAN BEEF SPRING ROLLS

Mango-plum sauce, balsamic reduction, sesame seeds, chives

ÕRA KING SALMON TARTARE

Avocado, chili oil, caperberries, crostini

SMOKED SALMON CARPACCIO

House smoked salmon, asparagus, frisée lettuce, dill, chives, citrus vinaigrette

SALMON CAKES

Spicy curry mayo

FRIED CALAMARI

Spicy truffle aioli

LOBSTER & SHORT RIB DUMPLINGS

Port-veal reduction infused with sesame oil, miso-mirin, sesame seeds, chives

- SALADS -

NO SELECTION NECESSARY

CAESAR

Romaine, Parmigiano Reggiano, prosciutto chip, garlic croutons, anchovy

CLASSIC CAPRESE

Seasonal tomatoes, mozzarella di Bufala, balsamic glaze, basil, olive oil

ORGANIC MIXED GREENS

Honey & white balsamic vinaigrette

- MAIN COURSES -

SELECT ANY THREE (3) ITEMS:

8oz FILET MIGNON

Garlic mashed potatoes, wild mushrooms, Port-veal reduction

12oz NY STRIP

Garlic mashed potatoes, caramelized onions, Port-veal reduction

AUSTRALIAN LAMB RACK

Herb-crusted lamb rack, garlic mashed potatoes, Cipollini onions, Port-veal reduction

LOBSTER RAVIOLI

Ravioli, sun-dried tomatoes, Madagascar peppercorns, lobster bisque cream & brandy sauce, scallions, topped with a lobster tail

FILLET OF SEA BASS

Mediterranean sea bass, cipollini onions, cherry tomatoes, Kalamata olives, capers, white wine, fine herbs; sautéed garlic spinach

ÕRA KING SALMON

Pan-seared & oven roasted, topped with Maitre d'hôtel butter, asparagus, blistered cherry tomatoes

- DESSERT -

SELECT ANY ONE (1) ITEM:

CRÈME BRÛLÉE

CHOCOLATE SOUFFLÉ

Served with vanilla bean ice cream

BEVERAGE

FILTERED COFFEE | TEA

\$115

Applicable taxes & 18% service charge will be added to your bill

- ADD A PASTA COURSE -

Gluten Free PENNE POMODORO

Additional \$12 per guest

CAVATELLI

Additional \$15 per guest

LOBSTER RAVIOLI

Additional \$20 per guest

Canapés available upon request!

Menu offerings are based on seasonality of product and prices are subject to change

PLATINUM MENU

4 COURSE SIT-DOWN DINNER



- APPETIZERS -

SELECT ANY TWO (2) ITEMS:

OYSTERS

½ dz. Cocktail oysters, mignonette sauce

OYSTERS ROCKEFELLER (3)

Sautéed baby spinach, wild mushrooms, Mornay sauce

PEPPER-CRUSTED BEEF CARPACCIO

Arugula, Parmigiano Reggiano, balsamic glaze

ŌRA KING SALMON TARTARE

Avocado, chili oil, caperberries, crostini

FRIED CALAMARI

Served with truffle aioli

CRAB CAKE

Mustard seed sauce, microgreens

ROASTED BEETROOT CARPACCIO

Crumbled barrel feta, roasted pecans, cranberries, arugula, balsamic glaze

- SALADS -

SELECT ANY TWO (2) ITEMS:

CAESAR

Romaine, Parmigiano Reggiano, prosciutto chip, garlic croutons, anchovy

ICEBERG WEDGE

Maytag dressing, Blue cheese crumble, cherry tomatoes, prosciutto chip

THE ALIKI

Seasonal tomatoes, cucumbers, French onions, Kalamata black olives, caperberries, Greek barrel feta, oregano, olive oil

- MAIN COURSES -

SELECT ANY THREE (3) ITEMS:

18oz DRY-AGED RIB STEAK

Choice of starch!

8oz FILET MIGNON

Garlic mashed potatoes, wild mushrooms, Port-veal reduction

AUSTRALIAN LAMB RACK

Herb-crusted lamb rack, garlic mashed potatoes, Cipollini onions, Port-veal reduction

LOBSTER RAVIOLI

Ravioli, sun-dried tomatoes, Madagascar peppercorns, lobster bisque cream & brandy sauce, scallions, topped with a lobster tail

SESAME-CRUSTED TUNA

Panko-crusted rice cake, daikon, wakamé, wasabi aioli, ginger, scallions, miso-mirin sauce

CHILEAN SEA BASS

Caramelized garlic, warm lentil-wild mushroom salad, Port-veal reduction

- DESSERT -

SELECT ANY ONE (1) ITEM:

CRÈME BRÛLÉE

CHOCOLATE SOUFFLÉ

Served with vanilla bean ice cream

BEVERAGE

FILTERED COFFEE | TEA

\$135

Applicable taxes & 18% service charge will be added to your bill

- ADD A PASTA COURSE -

Gluten Free PENNE POMODORO

Additional \$12 per guest

CAVATELLI

Additional \$15 per guest

LOBSTER RAVIOLI

Additional \$20 per guest

Canapés available upon request!

Menu offerings are based on seasonality of product and prices are subject to change

DIAMOND MENU

4 COURSE SIT-DOWN DINNER



- FAMILY STYLE APPETIZER -

SELECT ANY ONE (1) ITEM:

CHILLED OCEAN PLATTERS

Shrimps, lobster claws, lobster tail, oysters (1pc per person)

GRILLED SEAFOOD PLATTERS

Calamari, octopus, shrimps, scallops; served with sautéed spinach

- SALADS -

NO SELECTION NECESSARY

THE ALIKI

Seasonal tomatoes, cucumbers, French onions, Kalamata black olives, caperberries, Greek barrel feta, oregano, olive oil

CAESAR

Romaine, Parmigiano Reggiano, prosciutto chip, garlic croutons, anchovy

- MAIN COURSES -

SELECT ANY THREE (3) ITEMS:

18oz DRY-AGED RIB STEAK

Choice of starch!

12oz FILET MIGNON

Garlic mashed potatoes, wild mushrooms, Port-veal reduction

O & TERRE

8oz Filet Mignon with ¼ lb Black Tiger Shrimps; served with wild mushrooms, garlic mashed potatoes

16oz MILK-FED VEAL CHOP

Québec Veal chop, mascarpone, lemon-sage sauce; buttered linguini with fine herbs

SESAME-CRUSTED TUNA

Panko-crusted rice cake, wakamé, wasabi aioli, ginger, green onions, miso-mirin sauce

CHILEAN SEA BASS

Caramelized garlic, warm lentil-wild mushroom salad, Port-veal reduction

- DESSERT -

CRÈME BRÛLÉE

CHOCOLATE SOUFFLÉ

Served with vanilla bean ice cream

BEVERAGE

FILTERED COFFEE | TEA

\$175

Applicable taxes & 18% service charge will be added to your bill

- ADD A PASTA COURSE -

Gluten Free PENNE POMODORO

Additional \$12 per guest

CAVATELLI

Additional \$15 per guest

LOBSTER RAVIOLI

Additional \$20 per guest

Canapés available upon request!

Menu offerings are based on seasonality of product and prices are subject to change