

Cheers to Dad!

15th, 16th and 17th June 2018

Freshly Baked Classic Hard Roll

Starter

The Famous Original Spinning Bowl Salad - The Chef's Special
Smoked Salmon with Tobiko and Parmesan Cheese on a blend of crisp Romaine, Iceberg Lettuce, shredded Beets, Baby Spinach, chopped Eggs and Croutons, tossed with our exclusive Vintage Dressing

Soup

Truffle Mushroom Soup

Served with King Scallop, Chive bits and Herbed Croutons

Main

Signature Roasted Prime Rib of Beef - Daddy's Cut (\$108⁺⁺)

160grams Roasted Prime Rib of Beef is carved and served with US Idaho mashed Potatoes and Yorkshire Pudding, whipped cream Horseradish and a choice of creamed Corn, creamed Spinach or buttered Peas

Or

USDA Black Angus Filet Mignon with US Idaho Mashed Potatoes (\$108⁺⁺)

180grams Char grilled Filet Mignon served with wild Summer Mushrooms and drizzled with Yakiniku Sauce

Or

Oven Baked Cajun Salmon with Ikura (\$98⁺⁺)

Oven baked King Salmon with Ikura, Onion Rings, Spear Green Asparagus and Baby Carrot, served with Champagne Cream sauce

Dessert

Truffle Chocolate Cake with Baileys Hazelnut Ice Cream

72% Dark European Couverture Ganache spread between layers of moist Chocolate Sponge cake and Caramel sauce, served with Baileys Hazelnut Ice Cream

Or

Apple Crumble Tart with Häagen-Dazs Vanilla Bean Ice Cream

Hand-diced Granny Smith Apple chunks and Butter Crumble toppings served with Vanilla Bean Ice Cream and fresh Berries