

# OVERNIGHT GUEST F U S I O N DINNER MENU

served from 7pm-9pm, alternate evenings



*Please note, some of our dishes may contain traces of nuts. For guests with a special dietary requirement or allergies who may wish to know more about the food ingredients used, please ask a member of a food and beverage team. In serious cases, the chef is of course on hand to discuss with you. Only vegetarian meals are indicated with (V)*

## - Starters -

### Classic Prawn Cocktail

Poached Atlantic prawns served with greens and a Marie Rose dressing

### Spicy Minestrone alla Milanese

Italian tomato broth with seasonal vegetables and herbs, spiked with rodo peppers and olive oil.

### Finger-Lickin' Wings

deep fried chicken wings tossed in a BBQ honey buffalo glaze & sesame seeds

### (V) Taco Salad

served in a crispy tortilla basket with spicy greens and topped with a homemade taco dressing.

## - Main Course -

### Catch of the Day on Root Mash

seared fish, buttery mashed potato, creamy spinach puree, browned garlic and a lemon cream sauce

### Black Pepper Beef Stir Fry

black peppercorn, green bell pepper, onion, garlic, sesame oil, oyster sauce, soy sauce, with steamed rice.

### Thick Cut Pork Chops

braised pork chops with homemade onion marmalade and potato parsley alfredo

### Chicken Curry

an authentic Indian curry with cumin flavored basmati rice and onion fritters and mint chutney

### Chicken Quesadillas

a Mexican favorite, served with crispy tortilla chips and dips

*- Nigerian Favorites, Vegetarian and Subs and Wraps Menus also available -*