

### ENTREE

Prawn Soup \$12.00

Light fish stock, served with egg linguine & prawns, with a touch of spinach.

MAIN

**Seafood Platter for 2** 

\$95.00

Chargrilled prawns, steamed mussels, fried calamari, poached scallops, grilled octopus, lobster tail, grilled tuna & sashimi, served with lime rice.

DESSERT

"Kai Venevene"

**Chocolate Ganache Cake** 

\$12.50

Rich chocolate cake, served with fresh cream & white chocolate wafers.







## ENTREE

Spring Rolls \$14.00

Philippine-style chicken and vegetable spring rolls, served with spicy Asian sauce

MAIN

# Mie Goreng (Mee Goreng)

\$31.00

Indonesian noodles with a savoury sweet sauce, tossed with chicken, prawns, vegetables and signature egg ribbons

DESSERT

"Kai Venevene"

Cheesecake \$13.00

Japanese cotton cheesecake served with berry compote and ice cream





### ENTREE

### Rare Tuna Kebab Salad

\$23.00

Pan seared tuna kebab, served on a bed of salad greens with balsamic vinaigrette

MAIN

### **Pacific Rim Platter**

\$32.00

Pot roasted chicken, palusami, taro, coconut cream octopus and goat curry infused with fresh turmeric, served with mini salad and rice

DESSERT

"Kai Venevene"

Creme Brulee \$12.00

Delicious creme brulee







ENTREE \$12.00 Samosa Chicken & vegetable samosa, served with fruit chutney MAIN For one \$32.00 or two \$60.00 **Curry Platter** Whole king prawns, brushed with tandori paste and simmered in coconut curry sauce **AND** Chicken pieces, bone in, simmered in a spicy curry paste **AND** Local vegetable curry, yellow split pea soup, rice, roti, mini salad and chutney DESSERT "Kai Venevene" **Rice Pudding** \$10.00

Delicious rice pudding



