

Entrees

Grilled filet mignon topped with spiced caramelized onions, potato cake, sautéed vegetables, chimichurri sauce and roasted garlic aioli 🌿 16,000

add sautéed garlic mushrooms 2,500

add grilled garlic shrimp skewer 7,500

Sesame seared yellowfin tuna with ginger-infused jasmine rice, sautéed vegetables, sweet asian sauce and wasabi aioli 🍷 🌿 12,000

Whole grilled red snapper topped with a tomato marmalade and served with a pesto orzo salad with zucchini, eggplant, cherry tomatoes, red peppers, red onions and a balsamic glaze 🍷 15,000

Baked breaded chicken stuffed with a shrimp, vegetable and herb medley topped with a creamy lime mushroom sauce, served with sautéed rosemary and garlic butter potatoes and sautéed vegetables 🌿 12,000

Fiery Thai beef prepared with a chili-lime marinade over cool rice noodles topped with chopped peanuts, served with a side salad of red leaf lettuce, cucumber, red peppers, red onions, cherry tomatoes, pineapple, fresh cilantro, basil and mint with a rice wine vinaigrette 🌿 🍷 14,000

Seafood linguini with shrimp, mussels, calamari, clams and fish in a garlic rosé sauce 14,000

add lobster tail 10,000

Red curry with sautéed vegetables and ginger-infused jasmine rice 🌿 🍷 9,000

add blackened mahi mahi 8,000

add grilled garlic shrimp skewer 7,500

add grilled chicken breast 4,000

add panko crusted tofu 3,000

Buddha Bowl with sweet chili marinated tofu, organic quinoa, sautéed broccoli, mushrooms and red peppers, topped with avocado, carrots, green onions, cilantro and toasted sesame seeds with a spicy peanut sauce 🌿 🍷 9,000

add blackened mahi mahi 8,000

add seared tuna 7,000

add grilled chicken breast 4,000

add grilled garlic shrimp skewer 7,500