

SPA DINNER TABLE D'HÔTE \$50

Please choose one item in each course, (add optional Wine Pairing for \$20)

STARTER COURSE

Daily Soup

Chef's Inspiration

Bali Spring Rolls

Bamboo shoots, zucchini, carrots, wild mushrooms and spicy dip *Wine Pairing: Riesling*

Artichoke Salad

Artichoke, tomato, avocado and lemon balsamic dressing Wine Pairing: Viognier

Thai Chicken Satay

Skewered filets of chicken with a spicy peanut sauce Wine Pairing: Chardonnay

MAIN COURSE

Tropical Chicken

Stir fried with asian vegetables, citrus sauce and ginger served with rice Wine Pairing: Chardonnay or Pinot Noir

Black Angus Beef Tenderloin

With brandy sauce, sweet potato and seasonal vegetable Wine Pairing: Cabernet Sauvignon

Gourmet Fish

Chef's selection, pan-seared, served with an herb-white wine marinade, rice and seasonal vegetable Wine Pairing: Sauvignon Blanc

Organic Tofu, Cashew and Vegetable Stir Fry

Organic Tofu stir-fried with asian vegetables, citrus sauce, served with rice and topped with roasted cashews Wine Pairing: Chardonnay

COFFEE / TEA & DESSERT

Chocolate Bourbon Pecan Torte Apple-Cranberry Crumble