

T19 FRIDAY FEATURE

SEAFOOD FRIDAY - NOVEMBER 8TH



APPETIZER

OYSTERS ON THE HALF SHELL 18

shucked oysters served on a bed of ice with mignonette sauce

MUSSELS 18

garlic white wine mussels served with garlic bread

MAIN COURSE

PAN SEARED SALMON 25

pan-seared salmon served with fingerling potato, vegetables and beurre blanc sauce

SEAFOOD PASTA 28

house-made linguine tossed with mussels, clams, prawns, and lobster tail in white wine cream sauce

DESSERT

MANGO CHEESECAKE 12

mango-flavoured cheesecake served with burned milk caramel sauce



3-COURSE MENU

\$45

INCLUDES

CHOICE OF APPETIZER

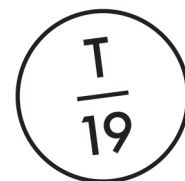
CHOICE OF MAIN

DESSERT



A la-carte option:

Plates are also available individually, and are priced accordingly.



Please note, our kitchen contains nuts, soy, wheat and other known allergens and cross-contamination may occur. Please advise your server of any known allergies. Prices subject to tax and gratuity.