



TO START

SHARING PLATERS

JASPAS BRUSCHETTA
SESAME TUNA CHUNKS
SZECHWAN CALAMARI
JASPAS MUSHROOMS

MAINS

VEGETARIAN BURRITO

FLOUR TORTILLA FILLED WITH AN ABUNDANCE OF SEASONED FRESH
VEGETABLES AND ROLLED WITH REFRIED BEANS, GUACAMOLE & SALSA
SERVED WITH SPANISH RICE AND SOUR CREAM

OR

CHICKEN SCHNITZEL

CRUMBED SEASONED CHICKEN TENDERLOINS PAN-FRIED WITH OLIVE OIL,
CHERRY TOMATOES, KALAMATA OLIVES, FRESH SAGE AND SPARKLING WINE
SERVED WITH MEDITERRANEAN SALAD AND SHOESTRING FRIES

OR

GRILLED NORWEGIAN SALMON

CRISPY SKIN SALMON IN A SAFFRON CAPER SAUCE

OR

SURF & TURF

1 GRILLED 8OZ NEW ZEALAND TENDERLOIN SERVED WITH TWO GRILLED
KING PRAWNS ON A BED OF DOUBLE CREAM MASHED POTATOES & GRILLED
VEGETABLES.

DESSERT

CHOCOLATE PUDDING

HKD \$750 + 10% PER PERSON