

SABOR

SELECT A FEATURE MENU with the option of CHARCUTERIE

\$85 W/ CHARCUTERIE
\$75 W/OUT CHARCUTERIE

WE REQUIRE PRE-SELECTIONS
FOR GROUPS 30+

\$90 W/ CHARCUTERIE
\$80 W/OUT CHARCUTERIE

ALL DISHES SERVED AS SHAREABLE PLATTERS

PLATED STYLE

FIRST COURSE CHOICE OF

PIRI PIRI PRAWNS

mixed lettuce greens, pimento aioli

FRESH SCALLOPS

cucumber, green onion, avocado salsa

FRIED CALAMARI

mixed lettuce greens, cucumber aioli

GNOCCHI

*house made gnocchi, cava cream sauce,
roasted vegetables, parmesan cheese*

MISTA SALAD

*mixed lettuce greens, cucumber, tomatoes,
mustard, honey, white balsamic*

MAIN COURSE CHOICE OF

BEEF TENDERLOIN

*red wine jus, hotel potato,
grilled asparagus*

FRESH SEABASS

lobster risotto

INDO - PORTUGUESE CURRY

*mild vegetable coconut curry
saffron paella rice*

PIRI PIRI CHICKEN

*supreme breast cut, piri piri cream sauce,
roasted broccolini, hotel potato*

DESSERT

HOUSE CHEESECAKE

with cherries in port

FAMILY STYLE

FIRST COURSE

PIRI PIRI PRAWNS

mixed lettuce greens, pimento aioli

FRESH SCALLOPS

cucumber, green onion, avocado salsa

GNOCCHI

*house made gnocchi, cava cream sauce,
roasted vegetables, parmesan cheese*

MAIN COURSE

AAA RIBEYE FILLET

red wine jus

FRESH SEABASS

LOBSTER RISOTTO

ROASTED POTATO &VEGETABLES

DESSERT

SELECTION OF HOUSE DESSERTS