

PRIVATE BBQ DINNER

Bread n' Butter

baker's basket, sun-blushed tomato dipping

Have Some Greens

salad leaves, plum, orange, walnuts, blue cheese, balsamic vinaigrette

Smoke n' Flavor

tiger prawns, grouper fillets, calamari

or

striploin, pork chop, quarter chicken

Saucy, Saucie, Saucee... (choose 2)

chili BBQ sauce

honey-mustard bbq sauce

hoisin BBQ sauce

texas BBQ sauce

pineapple-tomato salsa

chimichurri sauce

Sides (choose 2)

steak fries

sweet potato fries

vegetables skewers

corn on the cob

baked potatoes

Sweetlicious (choose 1)

frozen mango kulfi with saffron & pistachio nuts

tropical fresh fruit platter with chocolate sauce

SPIKE IT UP - WINE

Bubbles

Rivani Rosé Veneto, Italy +65

Bodega Muga Conde de Haro Brut Rioja, Spain +125

Rosé

Clarendelle Rosé inspired by Haut Brion Bordeaux, France +90

White

La Vierge Original Sin Sauvignon Blanc Walker Bay, South Africa +75

La Scolca Gavi Cortese Piedmont, Italy +95

Red

La Vierge Nymphomane Blend Hemel-en-Aarde Ridge, South Africa +75

Clarendelle inspired by Haut Brion Bordeaux, France +90

WHAT YOU GET

2 soft drinks *or* 2 beer bottles (Carlsberg, Lions)

private table set-up

bonfire

24 hr advance reservation required

50% applicable cancellation charge

195 per guest

Prices in USD, included service charge & GST.

Menu & prices are subject to change.

Please contact our Guest Services (dial "0") for reservations.