



ALI BARBOUR'S



New Years Eve 2016

Features

Starter

Lobster Salad – 1150/-

Lobster, Green Bean, Potato salad with A Basil Dressing

Cheese Croquettes – 600/-

A Creamy Cheese Combination of Brie, Gouda Cheddar mixed together and deep fried.

Tuna Carpaccio – 800/-

Thin Slices of Freshly caught Tuna marinated in Olive Oil, Chili, and Ginger.

Main Course:

Butternut, Chestnut and Lentil Cake – 1550/-

A Vegetarian holiday Favorite

Crab Stuffed Lobster Tail – 4150/-

Succulent lobster tails are basted with lemon butter and topped with a rich crabmeat stuffing.

Chicken Chasseur – 1650/-

A rich Chicken Casserole with mushrooms, Served with Potatoes and Garden Vegetables.

Prawns Patrice. – 2400/-

Jumbo Prawns wrapped in freshly grated Coconut and Beer Batter, Served with Curry Mayonnaise, Rice and Garden Vegetables.

Desserts:

Chilled lemon Mousse – 850/-

Creamy Lemon Mousse with a white wine sauce.

Meringue Chantilly. – 850/-

Meringue covered in Lemon Curd, Cream and Tropical Fruit.

Frozen Chocolate Terrine. 850/-

Dark and Milk Chocolate in this Creamy frozen Dessert.

Happy New Year!

