

AQUA GRILL



PLATINUM MENU

85.00 afl

Minimum 10 persons
for complete menu.

APPETIZER

Seafood Chowder

Petite shrimp, mussels, and fish fillet finished with coconut milk and island spices

OR

Ono Poke

Locally caught wahoo diced and seasoned with sesame, soy, ginger and onion, and presented raw with taro chips, avocado and wakame

OR

Keeshi Yena

With chicken, cashews, olives and prunes

OR

Caesar Salad

ENTRÉE

Roast Turkey Breast and Smoked Ham

With herb stuffing, sweet potato-zucchini roll and sweet and spicy red pepper compote

OR

Blackened Swordfish

With basmati rice pilaf, broccoli, plantains and mango sauce

OR

Fried Fisherman's Platter

Red snapper, shrimp, scallops and calamari

OR

Asian Noodles and Vegetables

Soba noodles with bok choy, mushrooms and broccoli in a sesame-ginger sauce

OR

Tenderloin Kebab and Garlic Shrimp

With Portobello mushroom, basmati rice pilaf, asparagus and cabernet-portobello sauce

OR

Slow-roasted Rack of Lamb

Twin double chops of New Zealand lamb with a port wine and Pommerey mustard sauce

DESSERT

Scratch Cheesecake

Simple, rustic, and fresh, with plum compote

OR

Fudge Brownie

With vanilla cream and glazed walnuts

OR

Christmas Prune Cake With a Ponche Crema shooter

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A fifteen percent service charge will be added to the bill.