

# Saveurs au Clair de Lune

Flavors by Moonlight Late Night Menu

🥸 Starter 🤏

## HELIX ESCARGOTS BOURGOGNE

half a dozen french snails baked in our signature herbed garlic butter; accompanied with warm baguette

or

# SHRIMP COCKTAIL

four chilled poached caledonian prawns, cocktail sauce, fresh lemon

🦇 Main 🔏

⋄ please select one of the following ⋄

#### **NEW YORK STEAK\***

truffle blue cheese butter, port wine demi-glace, dauphine potatoes, oven-roasted tomato, glazed carrots, crisp fried onions

or

#### **GRILLED FRESH ISLAND FISH\***

lemon caper vin blanc, garlic mashed potatoes, grilled asparagus, sauce vierge

🧀 Dessert 🤏

## HAWAIIAN COCONUT CHEESECAKE

pineapple compote, creme anglaise, lilikoi coulis, raspberry coulis, toasted macadamia nuts

100 per person

available from 8pm to close this menu may not be shared

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness