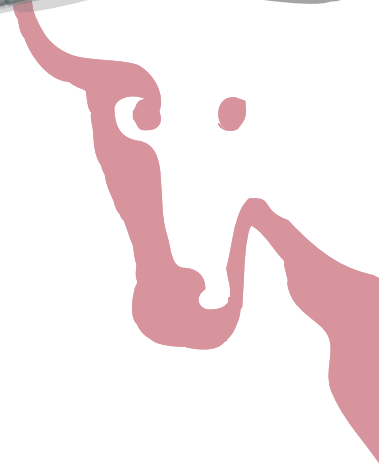
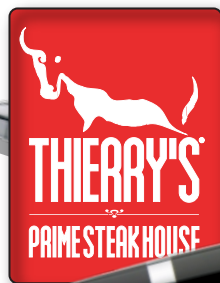


EXECUTIVE MENU



APPETIZER

THAI PASTA SALAD

with green beans, peppers, cucumber and smoked marlin, soy and sesame vinaigrette.

Or

TENDER ARUGULAS

with goat and parmesan cheese.



MAIN COURSE

SQUID STEAK;

served with "Cafe de Paris" butter
spinach fritata

Or

FISH AND CHIPS

catch of the day battered in tempura,
served with crispy fries and jalapeño tartar.



DESSERT

PUMPKIN CRÈME BRÛLÉE

served with puff pastry cookie and corn ice cream

Or

ice cream cup

\$ 220 per persona
+15% service