



MILL PRIVEE

MENU

STARTER

Soup Du Jour

Please Ask for Today's Choice

OR

Tropical Crab Cake

Curried Mango, Zucchini & Caper Salad,
Ginger Oil Drizzle

MAIN

Pan-Seared Cod Fish Fillet

Roasted Pumpkin Mousseline, Sautéed
Spinach, Miso Beurre Blanc, Citrus Oil

OR

Chicken & Mushroom Ballotine

Turned Potatoes, Sautéed Greens, Sun Dried Tomatoes
Thyme Jus

HOMEMADE SORBET

Chef's Intermezzo

DESSERT

Passion Fruit Jelly with Vanilla & Yogurt Mousse
Almond Crumble, Pineapple Compote, Fresh Berries

EXECUTIVE CHEF HALVA BROWNE
90 USD 13% TAX & 12% SERVICE CHARGE
WILL BE ADDED TO YOUR BILL