

# MENU

3 Course Menus

\$ per person

## OPTION 1

88

### *Entrées*

Oysters with caviar and lime juice

Duck San Choy Bow

Everest signature baked crab in shell

### *Mains*

Beef tenderloin with creamy potato mash, broccolini, baby carrots, and red wine sauce

Pork loin with creamy sweet potato mash, broccolini, baby carrots and honey mustard sauce

### *Desserts*

Mars Bar cheesecake with ice cream and caramel topping

Oreo cheesecake with ice cream and chocolate topping

## OPTION 2

78

### *Entrées*

Peking Duck

Roast beef bone marrow with fresh bread

### *Mains*

Wagyu rump with creamy sweet potato mash, broccolini, baby carrots, and creamy prawn sauce

Rack of lamb with creamy potato mash, broccolini, baby carrots and red wine sauce

### *Desserts*

Mars Bar cheesecake with ice cream and caramel topping

Sticky date chocolate pudding with ice cream

## OPTION 3

68

### *Entrées*

Chicken San Choy Bow

Prawn spring rolls

### *Mains*

Beef cheek with creamy potato mash, broccolini, baby carrots, and red wine sauce

BBQ pork ribs with creamy sweet potato mash, broccolini and baby carrots

### *Desserts*

Passionfruit cheesecake with ice cream and caramel topping

Oreo cheesecake with ice cream and chocolate topping

