

Plated Dinner Menu 3

Starters

Savoy Caesar Salad

romaine, garlic croutons, grana frico

Seasonal Specialty Salad

Entrees

Slow Roasted Prime Rib

mashed potatoes, vegetable of the day, jus

Pork Tenderlion

Roasted potatoes, sauteed broccoli

Sesame Seared Ahi Tuna

Wasabi mashed potatoes, bok choy & mushrooms,
seaweed salad, sake beurre blanc, wasabi pea crumb

Veggie option available

Desserts

Savoy Cheesecake

Fruit coulis, whipped cream

Crème Brûlée

\$65 per person, soft drinks, coffee or tea, not including tax or gratuity