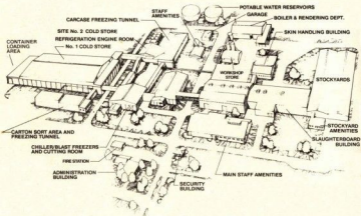


HBMC Takapau



MENU

Pate en crouste

(pate cooked in flakey pastry)

King prawn and scallop coupe

(prawns and scallops served with a spicy cocktail sauce)

†

Beef consomme Lady Corzon

(clear beef soup garnished with curled cream)

French onion with cheese croutons

†

Paupiette of sole Farcie

(folded fillets of Sole with mushroom stuffing poached in white wine served with cream sauce)

Chicken and asparagus vol au vent

(chicken and asparagus in cream sauce served in flakey pastry case)

†

Baked fillet of beef Forestiere

(baked fillet of beef served with creamed mushrooms)

Grilled fillets of schnapper Cleopatra

(grilled fillets of schnapper garnished with sauteed shrimps and capers with lemon)

Medallions of beef with whiskey sauce

(sauteed medallions flamed with whiskey, served with sour cream)

†

Fresh Seasonal Vegetables

†

Strawberries Wilhelmine

(fresh strawberries macerated in orange liquor with sugar syrup)

Coffee