

## C3 Restaurant Menu

Last Updated Friday, 27 July 2007

### Soup

#### Mushroom Veloute

Fresh mushroom assortment in a rich & thick chicken soup

#### Tomato Bisque

Fresh tomato and Basil finished with a dollop of cream

#### Oyster Stew

Warmed fresh oysters in creamy oyster liquor

#### Spring Pea & Mint Puree

Fresh pea soup with mint essence & crispy bacon

### Salad & Appetizers

#### Caesar

Romaine lettuce tossed in anchovy dressing, croutons, capers & crispy pancetta

#### Fruit & Walnut

Fresh Salad greens with seasonal fruits & chopped walnuts & balsamic

vinaigrette

#### Seared Tuna Nicoise

Served with Mixed Greens, Potatoes, Green Beans & Olives- tossed in classic red wine vinaigrette

#### Mediterranean

Mixed greens, Parma ham, Spanish Sardines, Roasted Tomatoes & Olives with classic red wine vinaigrette

#### Mushroom & Parma Ham Bruschetta

Creamed fresh Mushrooms on oven crisped baguette slices garnished with parma ham

Carpaccio 1

Paper thin Salmon slices with fresh mango salsa, white vinaigrette, cracked pepper, flaky salt & baby lettuce bouquet

Carpaccio 2

Thin slices of Vine Ripened Tomatoes with cheese fritters, balsamic vinaigrette, cracked pepper, flaky salt & fresh basil salad

Pan Seared Goose Liver

Served with petit fruit & walnut salad

Pan Fried Cod Cakes

Served with seasonal fruit salsa & baby mesclun bouquet, & creamy bacon dressing

Salpicao

Pan seared tenderloin tips finished in a piquant sauce espagnole

Main Plates

Chicken Panache

Herb and Parmesan Crusted Chicken with piquant Shiitake-demiglace, warm potato cake & roasted vegetables

Poulet Aromatique

Sauteed Carribean ribbed Chicken fillet with Fresh Mango-Basil salsa, Chamomile Rice Pilaf and Harisa Creme

Asian Style Braised Lamb Shank

Citronelle And Tamarind Braised Lamb Shank served with Moroccan Lemon Gremolata Mashed Potatoes and Arugula calamondin salad

Pave of Pork

Fork tender braised belly of pork with truffled mashed potatoes , sweet balsamic reduction & enriched demiglace

Australian Rib Eye Steak

Grilled Rib Eye Steak with Sauce Perigeux, Bleu Cheese Pomme Puree and Vegetable Melange

Beef Bordelaise Bastilla

Golden Phyllo wrapped pulled braised beef shank in rich bordelaise sauce, Mascarpone Mashed Potato & roasted vegetables

Callos Filipina

Stewed Tripe, beef hock & chorizos served with rice pilaf

Sole Citron

Sauteed white filet of fish with lemon confit buerre blanc,potato galette and vegetable melange

Pan Roasted Salmon

Served with borscht vinaigrette, uni cream and pommery arugula mashed potato

Pasta & Sandwiches

Puttanesca

Anchovy, capers, & olives in a fresh tomato & garlic sauté

Carbonara Alfredo

Bacon, Parmesan, & pepper in a rich butter-cream sauce

Al Vongole

Fresh clams in a white wine butter sauce

Roasted Tomato

Thyme infused roasted fresh tomatoes in a white wine- butter sauce

C3 Burger

Grilled quarter pound of ground Top Siroin with lettuce, tomatoes & Aioli served with fresh Asian Slaw, Fries & Pickles

Grilled Chicken Sandwich

Grilled Breast of Chicken on fresh lettuce , roasted tomatoes and pesto mayonnaise, served with Asian slaw, Fries & Pickles

Fish Teriyaki Sandwich

Pan Fried White fillet of fish basted with Teriyaki glaze on lettuce & Japanese mayonnaise, served with Asian slaw, Fries & Pickles

Specialty Desserts & Gateaus

Crepe Suzette

Orange & Grand Marnier sauced crepes with Vanilla Ice Cream

Brioche Bread Pudding

Served with Warm Caramel Sauce

Chocolate Praline Tart

Ganache filled crunchy pie crust

Vanilla Crème Brulee

Baked velvety vanilla custard with a caramelized sugar top.

Flourless Chocolate

Cake Carrot Cake

Apple Walnut Cake

New York Cheesecake