




## Links Dinner Menu

### Starters

<b>Smoked Salmon &amp; Prawn</b>	<b>BD 6.500</b>
Guacamole, rocket, toasted brioche, tomato reduction	
<b>Air Dried Beef Bresaola</b>	<b>BD 6.000</b>
Turkish fig, savoury bread & butter pudding, creamed Dijon mustard	
<b>Chicken Liver Paté &amp; Duck Rilette</b>	<b>BD 5.500</b>
Gooseberry compote, crispy salad greens, melba toast	
<b>Seared King Scallops</b>	<b>BD 7.000</b>
Peppered pea purée, pickled beetroot crisps, saffron velouté	
<b>Homemade Vegetable Ravioli (V)</b>	<b>BD 5.000</b>
Roma tomato sauce, blue cheese, basil foam	
<b>Alaskan Crab &amp; Cauliflower Soup</b>	<b>BD 5.500</b>
Parsley oil, crunchy ciabatta	

### Grill Menu

Two sides and a sauce are included with the Grill of your choice. "Steaks on the Stone" are available with selected cuts – look for the  symbol.

### Sides

<b>Vegetables</b>	(extra vegetables BD 1.900 each)
Roasted Mediterranean Vegetables	
Garlic Brown Mushrooms	
Creamed Spinach	
Crispy Onion Rings	
Honey Roasted Root Vegetables	
<b>Starch</b>	(extra starch dishes BD 1.900 each)
Herbed Mashed Potatoes	
Buttered New Potatoes	
Steak Fries, French Fries	
Garlic Potato Bake	
Baked Potato & Sour Cream or Butter	

### Petite Salads

(extra salad BD 2.000 each)




Greek: rocket, carrot & orange	
Mixed Garden Greens: asparagus, sun dried tomatoes, olives	

### Sauces

Café De Paris Butter	Béarnaise
Green Peppercorn	Mushroom
Peri-Peri	Lemon & Butter
Beef Jus (A)	Lamb Jus (A)
Garlic & Herb Butter	

### Grills

#### Beef (try chef's secret rub)

CAB Tenderloin 250g 	<b>BD 18.000</b>
USA Rib-Eye 300g 	<b>BD 16.000</b>
CAB Rib-Eye on the Bone 550g	<b>BD 22.000</b>
CAB Sirloin 250g 	<b>BD 14.000</b>
CAB T-Bone 500g	<b>BD 18.000</b>

#### Lamb

Australian Lamb Rack 250g	<b>BD 15.000</b>
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#### Veal

Dutch Veal Rack 350g	<b>BD 18.000</b>
Dutch Veal Tenderloin 200g 	<b>BD 15.000</b>

#### Poultry

Seared Chicken Supreme	<b>BD 7.000</b>
De-boned Peri-Peri Baby Chicken	<b>BD 12.000</b>
Ostrich Tenderloin 200g 	<b>BD 11.000</b>
Grilled Duck Supreme	<b>BD 10.000</b>

#### Seafood

Tiger Prawns (8 each)	<b>Market Price</b>
Grilled Scottish Salmon	<b>BD 12.000</b>
Grilled Hammour	<b>BD 9.500</b>
Line Fish of the Week	<b>Market Price</b>

### Speciality

<b>Seafood Platter</b>	<b>BD 18.000</b>
Line Fish, Lobster, Mussels, Calamari, Pilaf Rice, Lemon & Butter Sauce	