



DINNER MENU

Papillon Restaurant

appetizers

MALMOK TUNA

Marinated seared tuna served with a local Creole dressing, red sweet peppers mojo and mango salsa.

LOMITO CORTA

Pan-fried beef tips, laid on green asparagus, roasted tomatoes, Portobello mushrooms and dressed with a creamy truffle sauce.

entrees

CATCH OF THE DAY

Served with seasonal vegetables and home-made Funchi fries served your style:

*Blackened, white wine lobster, Creole or saffron sauce

SIRLOIN TAMARIND

Grilled US sirloin steak served with caramelized onions, potato gratin and drizzled with a red wine tamarind sauce

desserts

COCO LOCO!

Home-made coconut crème brulee served with vanilla ice cream covered in roasted coconut flakes

THREE-COURSE
DINNER

\$40

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