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**3 COURSES | \$45 PER PERSON**

excludes beverages, tax & gratuity

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## STARTERS

(Select One)

### WRAPPED ASPARAGUS BUNDLE

toasted marcona almonds, yellow tomato saffron bearnaise  
(vegetarian, contains milk + nuts)

### FILIGREE PRAWNS

Kataifi filo pastry threads, roasted purple potatoes,  
vanilla bean infused beurre blanc  
(contains gluten, milk + shellfish)

### VELVETY TOMATO BISQUE

coconut yogurt, basil, focaccia croutons, basil oil  
(vegan, contains gluten)

## ENTREES

(Select One)

### TOFU SOBA NOODLE STIR-FRY

bok choy, scallions, ginger, garlic,  
cilantro, toasted almonds, sesame soy  
(vegan, contains gluten + nuts)

### PARMESAN CRUSTED EGGPLANT CROQUETTES

roasted artichokes, spicy tomato sauce, pine nuts  
(vegetarian, contains gluten, milk + nuts)

### GRILLED MARINATED CHICKEN BREAST

portobello mushrooms, tomatoes, spinach, feta,  
kalamata olives, oregano, avgolemono sauce  
(contains milk)

## DESSERTS

(Select One)

### FRUIT TART

seasonal fruit & berries  
(contains gluten + milk)

### RASPBERRY CHAMPAGNE FLOAT

raspberry sorbet, fresh raspberries, micro peppermint

### DAILY SELECTION OF ICE CREAMS OR SORBETS

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\*CONSUMING RAW OR UNDERCOOKED EGGS, BEEF, LAMB,  
MILK PRODUCTS, PORK, POULTRY, SEAFOOD OR SHELLFISH  
MAY INCREASE YOUR CHANCES OF FOODBORN ILLNESS.