



STARTER

Carrot and Coconut Milk Soup

Delicately infused with fresh coriander
or

Seared Tuna Tataki

Served with crisp vegetables marinated
in Asian-inspired flavors

or

Traditional Beef Tartare

Expertly seasoned and served with
its classic condiments

MAIN COURSE

Gnocchi

Wild mushroom trilogy topped with
a creamy sauce

or

Roasted Salmon Fillet

Fragrant pilaf rice, silky fish velouté,
and spring vegetables

or

Grilled Chicken Breast

Smooth sweet potato purée, seasonal
vegetables, and reduced poultry jus

DESSERT

Signature creation by our master
pastry chef

COFFEE, TEA OR HERBAL INFUSION