



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