

LUNCH

SOUPS & SALADS

SOUP OF THE DAY

PUMPKIN, COCONUT AND SHRIMP SOUP (GF)(DF)

Argentinian shrimp, pumpkin, cinnamon,
ginger mint coconut cream

ROASTED BRUSSELS SPROUTS & BURRATA SALAD (VG)(GF)(N)

Baby arugula, pistachio, balsamic,
maple-Dijon vinaigrette

KALE CAESAR SALAD

Kale, bacon, parmesan, anchovy, focaccia croutons

ADD PROTEIN:

6 Pcs Shrimp | 6 OZ Chicken | Fish of the Day

**Salads are available as either an appetizer or a
main course.*

STARTERS

BEET HUMMUS & GRILLED OCTOPUS (DF)

Chickpea, sesame, smoked pumpkin seed oil,
watermelon radish, sourdough crostini

WILD MUSHROOM ARANCINI (VG)

Arborio rice, Fontina cheese, truffle-sage crema

CORNFLAKE CHICKEN SLIDERS

Pickled golden beet, apple & fennel slaw,
jalapeno glaze, potato bun

QUICHE OF THE DAY

Served with French fries, soup, or salad

SEARED ATLANTIC JUMBO SCALLOPS (GF)

Sweet potato and rhubarb mousseline, green
plantain tostones, cranberry sauce

MAIN COURSE

CATCH OF THE DAY

*A special creation by our culinary team.
Featuring our finest selection of fresh fish expertly
prepared to impress.*

GRILLED 7OZ SKIRT STEAK & TRUFFLE FRIES

Arugula, parmesan, chimichurri,
horseradish-mustard vinaigrette

ROASTED TURMERIC CAULIFLOWER (V)(GF)(DF)

Tahini, pomegranate, pickled shallot, garlic,
fresh herbs

STOUT BEER-BRAISED HALF CORNISH HEN

Celery root purée, leek, roasted root vegetables,
thyme black beer jus

CHEF'S DAILY CREATION

A special creation by our culinary team

PORK COTOLETTA & ERMITE BLUE CHEESE

RISOTTO (N)(P)

Bone-in breaded pork cutlet, Acquerello carnaroli rice,
poached pear, candied walnut

HAND-MADE PAPPARDELLE PASTA

Italian sausage, butternut squash, Stracciatella,
orange brown butter emulsion

BRAISED OXTAIL & BONE MARROW BOMBA RICE (GF)(DF)

Gremolata, watercress salad, red wine reduction

BURGER OF THE WEEK

A special creation by our culinary team

AVOCADO AND JALAPEÑO PIZZA (VG)

Ricotta, lime, cilantro and olive oil

Legend: (GF) Gluten Free, (DF) Dairy Free, (V) Vegan, (VG) Vegetarian, (N) Nuts, (P) Pork

Please advise our staff of any food allergies and dietary restrictions so that we can accommodate.

DESSERTS

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CHEF'S WEEKLY DESSERT CREATION

A special sweet creation by our culinary team

WARM CHOCOLATE FOREST (VG)

Warm chocolate brownie, forest fruits,
chocolate crunch, vanilla ice cream

APPLE CRUMBLE PIE (VG)

Cinnamon, buttery crumble, caramel sauce with
whipped cream

ORANGE CRÈME BRÛLÉE (VG)(GF)

SEASONAL FRUIT AND SORBET (V)(GF)(DF)

CRÉATION DU DESSERT DE LA SEMAINE

Une création sucrée spéciale, préparée par l'équipe culinaire

CHOCOLAT ET FRUITS DE LA FORÊT (VG)

Brownies chauds au chocolat, fruits de la forêt,
croustade de chocolat, crème glacée à la vanille

CROUSTADE AUX POMMES (VG)

Cannelle, croustade, sauce caramel avec
crème fouettée

CRÈME BRÛLÉE À L'ORANGE (V)(SG)

SORBET ET FRUITS DE LA SAISON (V)(GF)(DF)

Legend: (GF) Gluten Free, (DF) Dairy Free, (V) Vegan, (VG) Vegetarian, (N) Nuts, (P) Pork

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