

**Appetizer**

Waterborne greens / Black plums

shaved Manchego, orange, champagne vinaigrette, aged balsamic

$16

Sash salad

Roasted cauliflower, hydroponic arugula, crispy lentils, curry yogurt, citrus

$16

Poached cocktail shrimps, classic horseradish sauce, lemon

$22

**Main Course**

Dover sole, steamed Peruvian potatoes, French green beans, meuniere sauce

$80

Grilled seabream (whole), basmati rice, French green beans, lemon

$60

Chilean sea bass, madras curry, coconut milk, okra, vegetable pakoras, coriander

$45

Pan seared chicken supreme, pomme puree, spinach, asparagus, natural jus

$36

Roasted Australian lamb rack, leek risotto, asparagus, natural jus

$40

Braised beef short ribs, pomme puree, roasted brussels, root vegetables

$36

BBQ pork ribs, house BBQ sauce, cole slaw

$32

**Sides**

Fries $6

Onion rings $6

Parmesan risotto $14

Foraged wild mushrooms, thyme $12

Steamed broccoli $12

Basmati rice $6

**Dessert**

Classic cheesecake, berry compote

$12

Fresh fruits, berries

$12