



THREE COURSE LUNCH

\$34

12:00 PM to 3:30 PM

Includes a welcome glass of Prosecco

APPETIZERS *Choice of* _____

JAPANESE LEAF

Baby Gem Lettuce, Avocado, Radish,
Campari Tomatoes, Aka-Dashi Miso Dressing

TUNA TACOS

Taro Shell, Avocado, Jalapeño Relish, Radishes, Sesame

VEGETABLE SPRING ROLLS

Sweet Chili Sauce

TRUFFLE DUMPLINGS

Steamed Scallop & Shrimp Dumplings,
Truffle Cream Emulsion, Fresh Shaved Truffles
+10 Supplement

HAMACHI

Cilantro Ginger Yoghurt, Grapefruit Segments,
Jalapeños, Herbs
+10 Supplement

ENTRÉES *Choice of* _____

FRIED RICE

Vegetables, Onions, Scallions, Crispy Egg

PAD THAI

Rice Noodles, Shrimps, Tamarind, Peanuts,
Scallions, Bean Sprouts

FAROE ISLAND SALMON

Grilled Vegetables, Lemon, Sauce Vierge

CHICKEN PANANG

Panang Curry, Chicken, Shallots,
Cilantro, Jasmine Rice

GRILLED BLACK ANGUS BURGER

Vermont Cheddar, Bibb Lettuce, Tomatoes,
Red Onions, Mayonnaise, Chef's Pickles

THALI

Chana Masala or Chicken Masala, Naan Bread,
Basmati Rice, Samosa, Salad
+20 Supplement

DESSERTS *Choice of* _____

MIXED BERRIES

Selection of Mixed Berries

MOCHI

Chef's selection of mochi

CHOCOLATE MOUSSE CAKE

Chocolate, Chocolate Mousse, Chocolate cake

Please note that all prices are in U.S. Dollars and are subject to 20% service charge and 9% taxes. Fixed price based per person; no other discounts can be applied.

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.