

APPETIZER

Choice of:

PROSPERITY SLAW

Beets, kohlrabi, bean sprouts, daikon radish, green mango and papaya, zucchini, carrots, red pepper, edamame, red onion, coriander, thai basil, toasted nori, coconut, sesame seeds, garlic peanuts, taro root, lotus root, noodles and soos plum-yuzu dressing (Vegan)

GRILLED OCTOPUS

Sauteed chanterelle mushrooms, fennel, shaved treviso, lemon vinaigrette

BEEF CARPACCIO

Pepper & herb crusted, truffle oil, grana padano, watercress seedlings, lemon, olive oil, maldon salt and garlic crostini

MAIN COURSES

Choice of:

DAILY FISH

With a selection of seasonal vegetables

CRACKLING OVEN ROASTED CHICKEN

Seasonal vegetables, mashed potatoes and red wine jus

GRILLED SEAFOOD PLATTER

Nova scotia lobster tail, jumbo prawns, scallop, calamari, grilled lemon, sauteed greens, fine olive oil, maldon sea salt

8 OZ. BEEF FILLET

Seasonal vegetables, garlic mashed potatoes

PAN ROASTED POTATO GNOCCHI

(TERRA ORIGINAL) Sautéed mushrooms, grilled corn, roasted sweet peppers, peas, spring onion, truffle essence, roasted garlic cream and fine Parmesan

DESSERT

DESSERT DUO

Chef's daily creation

