

APPETIZER

BLACK PLATE (2 PERSON MINIMUM)
(CHICKEN SAMOSA, CRAB SPRING ROLL, SHRIMP SATAY,
LOBSTER DAIKON, TUNA IN RICE PAPER)

GRILLED SHRIMP, AVOCADO, ASPARAGUS, SOY-GARLIC VINAIGRETTE

TUNA SPRING ROLL, WITH SOY BEAN COULIS

CHICKEN SAMOSA, CILANTRO AND YOGURT SAUCE

CRISPY CALAMARI, BLACK OLIVE TARTAR SAUCE

DUNGENESS "BLACK PEPPER" CRAB FRITTERS, ASIAN PEAR AND ENDIVE

STEAM MUSSELS WITH SAFFRON CRÈME FRAICHE AND GLASS NOODLES

CARAMELIZED FOIE GRAS WITH GRAPEFRUIT-LIME SALAD, GINGER & CILANTRO

GOAT CHEESE FONDUE, FRISEE, CRYSTALLIZED PECANS, RED PEAR VINAIGRETTE

SOUP AND SALAD

TOMATO SOUP, CHEDDAR & BASIL CROSTINI

CHICKEN, COCONUT-MILK SOUP, GALANGAL AND SHITAKES

SWEET PEA SOUP WITH THAI CHILI AND MINT

ARUGULA AND BOSTON LETTUCE SALAD, WITH FINE HERBS AND MUSTARD VINAIGRETTE

WARM ASPARAGUS SALAD ON GREENS, AVOCADO, MUSHROOM
AND DUNE VINAIGRETTE

STEAMED SHRIMP SALAD, AVOCADO, TOMATO AND CHAMPAGNE VINAIGRETTE

CHEF'S TASTING MENU

CHEF'S VEGETARIAN MENU

***Menu items are subject to change.**

FISH

ROASTED GROUPER WITH AROMATES VEGETABLES, HERB MASH

LOCAL LOBSTER, LIGHT CURRY SAUCE, FRIED PLANTAINS AND BOK CHOY

BAKED RED SNAPPER WITH MISO YUZU GLAZE, ASPARAGUS & SRIRACHA SAUCE

MAHI MAHI CRUSTED WITH NUTS AND SEEDS, SWEET AND SOUR JUS

SLOW BAKED SALMON, TRUFFLED MASH, SUGAR SNAP PEAS AND TRUFFLE VINAIGRETTE

MEAT

PARMESAN CRUSTED ORGANIC CHICKEN, ARTICHOKE, LEMON BASIL BUTTER

RACK OF LAMB DUSTED WITH 7 SPICES, HARICOT VERT, PEA SHOOTS,
CUCUMBER-MINT RELISH

SIRLOIN OF BEEF, GINGERED MUSHROOM AND SOY CARAMEL EMULSION

ORGANIC PORK CHOP, RHUBARB AND SWEET ONIONS FUNDUE WITH SWEET PEAS

VEAL CHOP, SPIKED WITH SAGE, PAPAYA MUSTARD, MADEIRA JUS

ROASTED PEKING DUCK, WITH SHALLOT CONFIT, ASPARAGUS,
SHITAKE AND LILLY BULB STIR FRY

SIDES

HARICOTS VERTS

POTATO PUREE

SWEET RICE IN BANANA LEAF

ASPARAGUS, LOTUS ROOT AND SHITAKE MUSHROOM STIR FRY

Please refrain from smoking and the use of cellular phones within the restaurant.
A 15% gratuity is automatically added to all food and beverage checks.

CHEF ALEX POWELL

***Menu items are subject to change.**