

## *To Start*

YOUR CHOICE OF

### **SPICY CALIFORNIA ROLL** (4 PIECES)

Yuzu crab, avocado, cucumber, sriracha aioli, sesame soy paper

### **GARDEN GREENS SALAD**

Watermelon radish, mixed greens, croutons, parmesan vinaigrette v

### **CAESAR SALAD**

Crisp romaine, parmesan, seasoned croutons, caesar dressing

### **ABURI SALMON SUSHI PRESS** (4 PIECES)

Torched dashi salmon, jalapeño, pickled ginger, micro cilantro, unagi

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## *Main Course*

YOUR CHOICE OF

### **DELUXE BURGER**

Ground chuck patty, caramelized onion aioli, dry-cured bacon, cheddar, tomato, leaf lettuce, pickle, toasted brioche bun, French fries

### **AHI TUNA POKE BOWL**

Fresh mango, avocado, sesame seaweed salad, cucumber, macadamia nuts, seasoned sushi rice, dashi mayo

### **FETTUCCINE ALFREDO**

Garlic cream, cracked black pepper, parmesan v

ADD CHICKEN 7.5 | CAJUN CHICKEN 7.5 | SAUTÉED PRAWNS 7.5

### **CAJUN BLACKENED CHICKEN**

Cajun chicken breast, confit garlic butter, warm potato salad, bacon, coleslaw, kale oil

### **SANTA FE CHICKEN SALAD**

Grilled cajun chicken, charred corn, dates, avocado, crumbled feta, black beans, peanut lime vinaigrette

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## *Dessert*

YOUR CHOICE OF

### **MINI CARAMELIZED VANILLA CHEESECAKE**

Basque style, almond florentine, fresh berries, drizzled honey, Chantilly cream

### **MINI STICKY TOFFEE CHOCOLATE PUDDING**

Almond florentine, fresh berries, vanilla bean ice cream

## *To Start*

YOUR CHOICE OF

### **GARDEN GREENS SALAD**

Watermelon radish, mixed greens, croutons, parmesan vinaigrette **v**

### **CAESAR SALAD**

Crisp romaine, parmesan, seasoned croutons, caesar dressing

### **AHI TUNA TATAKI**

Pickled shimeji mushrooms, yuzu broth, avocado purée

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### **ABURI SALMON SUSHI PRESS** (4 PIECES)

Torched dashi salmon, jalapeño, pickled ginger, micro cilantro, unagi

### **WAGYU BEEF OSHI PRESS** (4 PIECES)

Flame torched beef, truffle soy glaze, jalapeño

### **INDIVIDUAL YUZU CALAMARI**

Crispy squid, jalapeño, yuzu aioli, fresh cucumber **a**

## *Main Course*

YOUR CHOICE OF

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### **DELUXE BURGER**

Ground chuck patty, caramelized onion aioli, dry-cured bacon, cheddar, tomato, leaf lettuce, pickle, toasted brioche bun, French fries

### **CAJUN OVEN ROASTED SALMON**

Seasonal vegetables, jasmine rice with crispy onions, microgreens

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### **TRUFFLE TORTELLINI**

Black truffle cream, ricotta, spinach, seasonal vegetables, fresh basil, parmesan **v**

ADD + CHICKEN 7.5 | SAUTÉED PRAWNS 7.5 | 4<sup>oz</sup> PRIME SIRLOIN 12.5

### **CAJUN BLACKENED CHICKEN**

Cajun chicken breast, confit garlic butter, warm potato salad, bacon, coleslaw, kale oil

### **4<sup>oz</sup> PRIME SIRLOIN STEAK FRITES**

Chargrilled 4<sup>oz</sup> Prime Sirloin, French fries, horseradish cream, garden greens

## *Dessert*

YOUR CHOICE OF

### **MINI CARAMELIZED VANILLA CHEESECAKE**

Basque style, almond florentine, fresh berries, drizzled honey, Chantilly cream

### **MINI STICKY TOFFEE CHOCOLATE PUDDING**

Almond florentine, fresh berries, vanilla bean ice cream

## *To Start*

YOUR CHOICE OF

### **PRAWN COCKTAIL** (4 PIECES)

Poached prawns, spicy cocktail sauce, lemon **G**

### **AHI TUNA TATAKI**

Pickled shimeji mushrooms, yuzu broth, avocado purée

### **ABURI SALMON SUSHI PRESS** (4 PIECES)

Torched dashi salmon, jalapeño, pickled ginger, micro cilantro, unagi

### **WAGYU BEEF OSHI PRESS** (4 PIECES)

Flame torched beef, truffle soy glaze, jalapeño

### **INDIVIDUAL YUZU CALAMARI**

Crispy squid, jalapeño, yuzu aioli, fresh cucumber **G**

## *Main Course*

YOUR CHOICE OF

### **HUNAN KUNG PAO**

Wok seared vegetables, ginger soy sauce, peanuts, chow mein style noodles. Spice with 1–6 hunan peppers **V**

### **OVEN ROASTED SALMON + FETA CAPER AIOLI**

Seasonal vegetables, jasmine rice with crispy onions, microgreens

### **TRUFFLE TORTELLINI**

Black truffle cream, ricotta, spinach, seasonal vegetables, fresh basil, parmesan **V**

**ADD + CHICKEN 7.5 | SAUTÉED PRAWNS 7.5 | 4<sup>OZ</sup> PRIME SIRLOIN 12.5**

### **7<sup>OZ</sup> STEAK FRITES**

Chargrilled 7<sup>OZ</sup> Prime sirloin, French fries, horseradish cream, garden greens

### **CAJUN BLACKENED CHICKEN**

Cajun chicken breast, confit garlic butter, warm potato salad, bacon, coleslaw, kale oil

## *Dessert*

YOUR CHOICE OF

### **MINI CARAMELIZED VANILLA CHEESECAKE**

Basque style, almond florentine, fresh berries, drizzled honey, Chantilly cream

### **MINI STICKY TOFFEE CHOCOLATE PUDDING**

Almond florentine, fresh berries, vanilla bean ice cream

## *To Start*

YOUR CHOICE OF

### **PRAWN COCKTAIL** (4 PIECES)

Poached prawns, spicy cocktail sauce, lemon **G**

### **AHI TUNA TATAKI**

Pickled shimeji mushrooms, yuzu broth, avocado purée

### **ABURI SALMON SUSHI PRESS** (4 PIECES)

Torched dashi salmon, jalapeño, pickled ginger, micro cilantro, unagi

### **WAGYU BEEF OSHI PRESS** (4 PIECES)

Flame torched beef, truffle soy glaze, jalapeño

### **INDIVIDUAL CRAB CAKE**

Caper remoulade, prawns, fennel salad

## *Main Course*

YOUR CHOICE OF

### **HUNAN KUNG PAO**

Wok seared vegetables, ginger soy sauce, peanuts, chow mein style noodles. Spice with 1–6 hunan peppers **V**

### **CAJUN OVEN ROASTED SALMON**

Seasonal vegetables, jasmine rice with crispy onions, microgreens

### **CAJUN BLACKENED CHICKEN**

Cajun chicken breast, confit garlic butter, warm potato salad, bacon, coleslaw, kale oil

### **TRUFFLE TORTELLINI**

Black truffle cream, ricotta, spinach, seasonal vegetables, fresh basil, parmesan **V**

**ADD + CHICKEN 7.5 | SAUTÉED PRAWNS 7.5 | 4oz PRIME SIRLOIN 12.5**

### **7oz PRIME SIRLOIN**

Garlic mashed potatoes, seasonal vegetables **G**

## *Dessert*

YOUR CHOICE OF

### **MINI CARAMELIZED VANILLA CHEESECAKE**

Basque style, almond florentine, fresh berries, drizzled honey, Chantilly cream

### **MINI STICKY TOFFEE CHOCOLATE PUDDING**

Almond florentine, fresh berries, vanilla bean ice cream

## *To Start*

YOUR CHOICE OF

### **OYSTERS ON THE HALF SHELL** (4 PIECES)

Mignonette, horseradish, lemon **G R**

### **AHI TUNA TATAKI**

Pickled shimeji mushrooms, yuzu broth, avocado purée

### **ABURI SALMON SUSHI PRESS** (4 PIECES)

Torched dashi salmon, jalapeño, pickled ginger, micro cilantro, unagi

### **WAGYU BEEF OSHI PRESS** (4 PIECES)

Flame torched beef, truffle soy glaze, jalapeño

### **INDIVIDUAL CRAB CAKE**

Caper remoulade, prawns, fennel salad

## *Main Course*

YOUR CHOICE OF

### **JUMBO LUMP CRAB CAKES + GREENS**

Caper remoulade, prawns, fennel salad, garden greens, lemon vinaigrette

### **OVEN ROASTED SALMON + FETA CAPER AIOLI**

Seasonal vegetables, jasmine rice with crispy onions, microgreens

### **TRUFFLE TORTELLINI**

Black truffle cream, ricotta, spinach, seasonal vegetables, fresh basil, parmesan **V**

**\$** ADD + CHICKEN 7.5 | SAUTÉED PRAWNS 7.5 | 4<sup>oz</sup> PRIME SIRLOIN 12.5

### **7<sup>oz</sup> SIRLOIN + PRAWNS**

Sautéed prawns, chargrilled steak, garlic mashed potatoes, seasonal vegetables **G**

### **HALF BBQ RIBS + CAJUN CHICKEN**

BBQ braised pork ribs, cajun chicken breast, warm potato salad, dry-cured bacon, coleslaw, kale oil

## *Dessert*

YOUR CHOICE OF

### **MINI CARAMELIZED VANILLA CHEESECAKE**

Basque style, almond florentine, fresh berries, drizzled honey, Chantilly cream

### **MINI STICKY TOFFEE CHOCOLATE PUDDING**

Almond florentine, fresh berries, vanilla bean ice cream