

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 | CAJUN CHICKEN 7 | SAUTÉED PRAWNS 7

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

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

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

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 | SAUTÉED PRAWNS 7 | 4oz PRIME SIRLOIN 12

7oz STEAK FRITES

Chargrilled 7oz 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

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**

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 | SAUTÉED PRAWNS 7 | 4^{oz} PRIME SIRLOIN 12

7^{oz} 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

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**

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

SALMON + FETA CAPER AIOLI

Seasonal vegetables, jasmine rice, crispy onions, microgreens

TRUFFLE TORTELLINI

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

ADD + CHICKEN 7 | SAUTÉED PRAWNS 7 | 4oz PRIME SIRLOIN 12

7oz 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