



SUN / FEB 23

6:00 PM



ARTISAN GREENS GF V

Heritage greens, pickled beets, tri-coloured carrot ribbons, cherry tomatoes, pumpkin seeds, balsamic vinaigrette, creamy cucumber ranch

GREEN GODDESS PASTA SALAD V

Asparagus, green peas, cucumber, roasted broccoli, grana padano

ROASTED BEET SALAD GF V

Baby spinach, crumbled goat cheese, toasted sunflower seeds, tarragon vinaigrette

CUCUMBER ZA'ATAR AND LEMON SALAD GF DF V

Shallots, oregano, poblano peppers, serrano white balsamic vinaigrette

SHRIMP COCKTAIL GF DF

Caesar cocktail sauce, lemon

BEEF SUYA ACTION STATION GF DF

Sliced tomato and red onion
(contains peanuts)

BROWN SUGAR BRISKET GF DF

Sauce Robert, horseradish, mustards

JAMAICAN JERK CHICKEN LEGS GF DF

Lime rum honey glaze, grilled lime

BAKED COD GF DF

Cherry tomatoes, red onion, basil, olive oil, smoked sea salt

ROASTED TRI-COLOURED BABY POTATOES GF DF V

Oregano, chili flakes, honey

JOLLOF RICE GF DF V

Crispy plantain

VICHY CARROTS GF V

Italian parsley

**CHOCOLATE FONDUE, FRESH SEASONAL FRUIT
CHEF'S SELECTION OF DESSERTS**

49.95

GST included

GF GLUTEN-FRIENDLY DF DAIRY-FRIENDLY V VEGETARIAN

PLEASE NOTE: MENU ITEMS SUBJECT TO CHANGE.