

# HARVEST MENU

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17 JUNE - 20 JUNE 2024

MON

A LA CARTE MENU AVAILABLE

TUE

BEEF BOBOTIE WITH HOMEMADE CHUTNEY | FETA AND OLIVE STUFFED CHICKEN | GRILLED GREEN VEGETABLES | SAFFRON INFUSED RICE WITH RAISINS | SELECTION OF FRESH SALADS, HOMEMADE BREADS, CHEESES AND PRESERVES | LIVE COOKING AND STIR-FRYSTATION | RAMEN BOWLS | BUILD-YOUR-OWN POKE BOWL SELECTION

WED

GRILLED LINEFISH WITH HERBED BUTTER | KOREAN BBQ GRILLED CHICKEN | SAUTEED BABY MARROW AND PAK CHOI | EGG FRIED RICE WITH CRISPY ONION | SELECTION OF FRESH SALADS, HOMEMADE BREADS, CHEESES AND PRESERVES | LIVE COOKING AND STIR-FRY STATION | RAMEN BOWLS | BUILD-YOUR-OWN POKE BOWL SELECTION

THU

BUFFALO FRIED CHICKEN WINGS WITH A HONEY-SOY REDUCTION | GRILLED MINUTE STEAKS WITH HARISSA BUTTER | ROAST BUTTERNUT WITH PUMPKIN SEEDS | POTATO CUBES WITH SPRING ONION | SELECTION OF FRESH SALADS, HOMEMADE BREADS, CHEESES AND PRESERVES | LIVE COOKING AND STIR-FRY STATION | RAMEN BOWLS | BUILD-YOUR-OWN POKE BOWL SELECTION

*MENU IS SUBJECT TO CHANGE*