

# HARVEST MENU

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8 JULY - 11 JULY 2024

MON

PAPRIKA AND BASIL CHICKEN BAKE | GREEK-STYLE LAMB MEATBALLS | WOK-FRIED GREEN VEGETABLES | FENNEL AND DILL RICE | SELECTION OF FRESH SALADS, HOMEMADE BREADS, CHEESES AND PRESERVES | LIVE COOKING AND STIR-FRY STATION | RAMEN BOWLS | BUILD-YOUR-OWN POKE BOWL SELECTION

TUE

CRANBERRY AND PISTACHIO STUFFED CHICKEN BREASTS | MONGOLIAN BEEF CASSEROLE | CINNAMON SWEET POTATO APRICOT AND DATE COUSCOUS | SELECTION OF FRESH SALADS, HOMEMADE BREADS, CHEESES AND PRESERVES | LIVE COOKING AND STIR-FRY STATION | RAMEN BOWLS | BUILD-YOUR-OWN POKE BOWL SELECTION

WED

ROAST BEEF WITH BLACKCURRANT JUS | COCONUT-CRUMBED CHICKEN BREASTS | HONEY AND SESAME ROASTED PUMPKIN | HASSELBACK POTATOES | SELECTION OF FRESH SALADS, HOMEMADE BREADS, CHEESES AND PRESERVES | LIVE COOKING AND STIR-FRY STATION | RAMEN BOWLS | BUILD-YOUR-OWN POKE BOWL SELECTION

THU

FRIED HAKE AND TARTAR SAUCE | THYME AND CUMIN CHARGRILLED CHICKEN THIGHS | ROASTED BABY BEETROOT AND FETA | BBQ SPICED POTATO | 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*