

# HARVEST MENU

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1 JULY - 4 JULY 2024

MON

GRILLED LEMONGRASS AND BASIL CHICKEN BREASTS | BRAISED BEEF SHORT RIBS WITH SPRING ONION AND TERIYAKI SAUCE | GINGER ROASTED SWEET POTATOES | NUTMEG WILD RICE | SELECTION OF FRESH SALADS, HOMEMADE BREADS, CHEESES AND PRESERVES | LIVE COOKING AND STIR-FRY STATION | RAMEN BOWLS | BUILD-YOUR-OWN POKE BOWL SELECTION

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TUE

TRADITIONAL HOMEMADE BEEF PIE | FRIED CALAMARI STRIPS WITH WASABI MAYO | MISO ROASTED BUTTERNUT | OVEN ROAST BABY POTATOES WITH SESAME SEEDS | SELECTION OF FRESH SALADS, HOMEMADE BREADS, CHEESES AND PRESERVES | LIVE COOKING AND STIR-FRY STATION | RAMEN BOWLS | BUILD-YOUR-OWN POKE BOWL SELECTION

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WED

BASIL AND FETA STUFFED CHICKEN SUPREME | CHARRED TERIYAKI BEEF STEAKLETS | HONEY AND SOY ROASTED PUMPKIN | EGG FRIED RICE | SELECTION OF FRESH SALADS, HOMEMADE BREADS, CHEESES AND PRESERVES | LIVE COOKING AND STIR-FRY STATION | RAMEN BOWLS | BUILD-YOUR-OWN POKE BOWL SELECTION

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THU

SPICY BUTTERMILK FRIED CHICKEN DRUMSTICKS | GRILLED LINE FISH WITH LIME AND GINGER | SAUTEED CARROTS WITH PONZU CARAMEL | SCHIMI SPICED POTATO WEDGES | 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*