

HARVEST MENU

26 AUGUST - 29 AUGUST 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

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

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

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