

JAZZ NIGHT MENU

\$70 PER PERSON + SERVICE CHARGE

STARTERS

GUINEA CHICK (GF)

poached, lemon butter sauce, tomato compote

BURRATA (V/GF)

roasted pumpkin, baby kale, pepita. Kalamata olives

TUSCAN PANZANELLA

sourdough bread, tomatoes, cucumber, red onion, vinegar

NARUTO ROLL

*filled: kani, spicy salmon, avocado, tobiko, cream cheese
wrapped in thin cucumber slices*

MAINS

ANGUS BEEF SHORT RIBS (GF)

cauliflower puree, roasted parsnip and Brussels sprouts, pan jus

SHRIMPS SKEWERS

breaded baked shrimps, roasted pee wee potatoes, arugula, pickled shallots

GRILLED WAHOO (GF)

sunchoke, asparagus, Chardonnay beurre blanc sauce

STUFFED PORTOBELLO MUSHROOM (VG)

cream cheese, zucchini, mashed potatoes, baby spinach, truffle dressing

DESSERT

CHOCOLATE DELICE (GF)

dark chocolate mousse and ganache, blueberry compote, biscotti

APPLE TARTE

homemade, vanilla ice cream, raisin coulis

ICE CREAM SUNDAE (V/GF)

banana ice cream, fresh strawberries, meringue, lemon whipped cream, mango coulis

Prices are subject to 17% service charge. V - vegetarian VG – vegan GF gluten free N contains nut