

AUTUMN DINNER MENU

18TH OCTOBER 2024

TO START

(choose from)

Mongolian Meatballs

Mongolian style meatballs with scallions & sesame

Salmon Aburi

Seared Salmon Nigiri, Japanese Mayonnaise, Tare, Furikake & Wakame Salad

Soup

Roasted sweet potato and coconut soup

TO CONTINUE

(choose from)

Duck a l'orange

Served with roasted vegetables and pomme boulangères

Salmon

*Seared salmon, pearl cous cous, caramelised cabbage,
sambal batah slaw & toasted coconut*

Vegan Coconut Curry

Tomato & cilantro coconut curry with jasmine rice

TO CONCLUDE

(choose from)

Pudding aux Choumer

Québécois maple pudding with crème anglais

Yuzu Meringue Tart

Twice set custard, Italian meringue & fresh cream

Cheese Board

Selection of house cheeses & chutney, served with crackers