



## LUNCH MENU

PLEASE CHOOSE ONE ITEM FROM EACH CATEGORY | \$22++ Per Person

### Starters

#### Thai Citrus Salad

Papaya, Orange, Watercress,  
Chili/Soy Vinaigrette – (VE)

#### Bak Kut Teh (Sparerib Soup)

Garlic, Black Pepper, Cinnamon – (GF)

#### Day Boat Scallops +10

Saffron-Cauliflower Purée, Scallion Chili Chutney

#### Veggie Tempura

Grated Daikon, Gochujang – (VE)

### Entrées

#### Spiced Lamb Burger

Coleslaw, Tzatziki, Feta, House Made Fries

#### French Cut Chicken Breast

Mashed Potatoes, Porcini Cream, Duck Bacon,  
String Beans

#### Kale & Black Bean Burger

Yams, Onion, BBQ Sauce, Coleslaw, House Made Fries

#### King Salmon Cafreal

Steamed Basmati, Broccolini, Mango Pickle

#### Grass Fed Beef Burger

Lettuce, Onion, Tomato, Coleslaw, Choice of: Cheddar,  
Swiss OR Pepper Jack, House Made Fries

### Desserts

Add Dessert for \$10 Each

#### Spiced & Poached Bosc Pear

Cinnamon, Star Anise, Turmeric Cream, Pear Puree

#### Ricotta Cheesecake

Strawberry Coulis, Whipped Cream

#### Warm 'n Fuzzy Chocolate Cake

Ganache, Vanilla Ice Cream

#### Ice Cream

Your Choice of: Chocolate, Vanilla or Cookies & Cream

++ Indicates the addition of tax & gratuity. Menu subject to change based on availability. Some choices are subject to up-charges, as listed above.

\*CONSUMING RAW OR UNDEROOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. MENU ITEMS MAY CONTAIN, OR COME INTO CONTACT WITH CRUSTACEAN SHELLFISH, EGGS, FISH, MILK, PEANUTS, SOYBEANS, TREE NUTS, AND WHEAT. FOR GUESTS WITH SPECIAL DIETARY REQUIREMENTS OR ALLERGIES, PLEASE CONTACT A TEAM MEMBER.



## DINNER MENU

PLEASE CHOOSE ONE ITEM FROM EACH CATEGORY | \$44++ Per Person

### Starters

**Thai Citrus Salad**

*Papaya, Orange, Watercress,  
Chili/Soy Vinaigrette – (VE)*

**Day Boat Scallops +10**

*Saffron-Cauliflower Purée, Scallion Chili Chutney*

**Bak Kut Teh (Sparerib Soup)**

*Garlic, Black Pepper, Cinnamon – (GF)*

**Veggie Tempura**

*Grated Daikon, Gochujang – (VE)*

**Tuscan Flat Bread**

*Figs, Prosciutto, Ricotta di Pecora, Hot Honey, Walnuts*

### Entrées

**Asian Short Ribs**

*Lemongrass, Ginger, Tamari, Basmati, Broccolini*

**Poached Halibut +10**

*Broccoli "Pudding", Carrots, Tomato/Ginger Sauce*

**King Salmon Cafreal**

*Steamed Basmati, Broccolini, Mango Pickle*

**French Cut Chicken Breast**

*Mashed Potatoes, Porcini Cream, Duck Bacon,  
String Beans*

**10 oz. Beef Filet Mignon +15**

*Swiss Chard, Mashed Potatoes, Demi Glaze*

### Desserts

**Warm Toasted Apple Crumb**

*Vanilla Ice Cream*

**Warm 'n Fuzzy Chocolate Cake**

*Ganache, Vanilla Ice Cream*

**Ricotta Cheesecake**

*Strawberry Coulis, Whipped Cream*

**Ice Cream**

*Your Choice of: Chocolate, Vanilla or Cookies & Cream*

++ Indicates the addition of tax & gratuity. Menu subject to change based on availability. Some choices are subject to up-charges, as listed above.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. MENU ITEMS MAY CONTAIN, OR COME INTO CONTACT WITH CRUSTACEAN SHELLFISH, EGGS, FISH, MILK, PEANUTS, SOYBEANS, TREE NUTS, AND WHEAT. FOR GUESTS WITH SPECIAL DIETARY REQUIREMENTS OR ALLERGIES, PLEASE CONTACT A TEAM MEMBER.