

Traditional Thanksgiving Set Lunch

starter

soup of the day
or
baby spinach & avocado salad with grilled corn, tomato salsa
or
green pea soup with black truffle foam
or
seared tuna with fennel, cucumber salad & capers dressing

main course

grilled halibut filet with spinach, mushroom & saffron cream sauce
\$ 128

pan- seared beef sirloin with balsamic rosemary butter
grilled pumpkin wedge & roasted garlic
\$ 148

rigatoni with artichoke hearts in cream sauce tossed with sundried tomato pesto
\$ 88

traditional roast turkey
new potatoes, ginger glazed carrots, Brussels sprouts,
cranberry compote & house gravy
\$ 158

honey glazed ham
new potatoes, ginger glazed carrots, Brussels sprouts,
cranberry compote & house gravy
\$ 158

chef salad selection
\$ 98

dessert

\$38 – with set lunch

chocolate layer cake
or
pumpkin pie
or
crumble of the day with vanilla or chocolate ice cream

Subject to 10% service charge

