

# Dinner Menu

5:00pm - 10:00pm

## **Albacore Tuna Papaya Salad (GF/N) \$28**

Seared rare tuna on a bed of shredded green papaya, carrots, kohlrabi red radish and toasted hazelnuts, accented with pickled ginger and a bright soy-lime vinaigrette

## **Chickpea Panisse (GF/VG) \$31**

Crisp chickpea panisse served with seasonal vegetables and a fragrant sauce vierge, finished with pickled raisins, toasted sesame seeds hemp seeds, and crispy shallots and garlic

## **Wild Mushroom Bucatini (V) \$30**

Al dente bucatini in a white mushroom cream ragù with slow-braised wild mushrooms, breadcrumbs, and aged pecorino served with garlic-buttered focaccia

# Dessert

## **Strawberry Cheesecake (N) \$15**

Silky strawberry cheesecake with a smooth, creamy finish on a crisp white chocolate crust

## **Golden Caramel Cream Tart (N) \$15**

Velvety caramel cream filling with a subtle savory note nestled in a crisp, golden pastry shell

## **12-Layer Chocolate Cake For Two (VG/GF) \$25**

Twelve plant-based layers of chocolate sponge paired with a creamy chocolate crèmeux

## **Burnt Honey "Bee" Mousse (N) \$16**

Vanilla mousse with caramelized honey, yuzu center, flaky cookie tuile

## **Coconut Gelato Pop \$15**

Chocolate dipped gelato pop with mango tapioca pudding passion fruit compôte and coconut lemon streusel

## **Homemade Ice Cream \$13**

Ask your server for today's flavours

\*May not be gluten-free due to cross-contamination\* Food may contain traces of nuts or other allergens. Please inform your server if you have any allergies or other dietary concerns.

Taxes additional.

(GF) - Gluten Free

(P) - Contains Pork

(N) - Contains Nuts

(V) - Vegetarian

(VG) - Vegan

(VG\*) - Vegan on Request