

RESTAURANT WEEK

LUNCH SPECIAL

Three Course Prix Fixe Menu - \$35 Per Person

STARTERS

Citrus Salad

mixed greens salad, sliced orange, avocado,
toasted cashews, grapefruit dressing (GF) (V)

Crispy Fried Calamari

garlic aioli, kimchi aioli, arugula salad

ENTRÉES

Spicy Chicken Julienne

fettuccine, sundried tomato, spinach, parmesan sauce

Maguro Sake & Sushi Bowl

sushi rice, tuna, salmon, avocado, seaweed salad (GF)

Cauliflower Steak

chickpea purée, grilled asparagus, vegan
cheese, chimichurri sauce (GF) (V)

DESSERTS

Baba au Rhum

coconut whipped cream, lime (V)

Salted Caramel Cheesecake

winter fruit compote, brandy caramel anglaise (V)

WEEKLY EVENTS

CHOCOLATE CLASS

SATURDAYS



Sweeten your culinary skills and discover the art of crafting exquisite chocolates paired with wine. You'll learn the secrets of opening fresh cocoa pods, master the art of chocolate tempering, and adorn your personalized barks with assorted dried fruits, nuts, and other delicious toppings.

SUSHI MAKING

SATURDAYS



Immerse yourself in the art of authentic sushi-making where you will learn the intricate techniques of cutting seafood, preparing sushi rice, and rolling sushi.

LEARN MORE

