

EXQUISITE LUNCH

STARTERS

GAZPACHO

SCALLOP CEVICHE WITH CHERRY
TOMATO, GRAPE FRUIT & CORIANDER

CUCUMBER, YOGHURT & DILL SALAD

CHARRED WHITE ASPARAGUS WITH SOFT
EGG XERES DRESSING

MAIN COURSE

ALASKAN KING CRAB TEMPURA WITH
SWEET & SOUR PONZU &
PICKLED RED ONION

CRISPY VEGETABLE STIR FRY WITH SOBA
NOODLE

DESSERT

COGNAC INFUSED CHOCOLATE MOUSSE



Private Chef Tony