



## APPETIZERS

### **Shrimp Cocktail**

Poached shrimp, served atop a Thai influenced salad, with a slightly spicy dressing.

### **Gratin Cabbage Rolls**

Stuffed with shiitake mushrooms and shallots.  
Finished with Parmesan cheese

### **Thai Chicken Soup**

Thai styled curry chicken soup garnished with coriander oil.

## ENTREES

### **Slow Cooked Organic Salmon**

Cooked in a soy, sake and dashi broth and served on spaetzle with shiitake mushrooms and green onions.

### **Braised Beef Short Ribs**

Korean style braised ribs served with a warm potato, kimchi and double smoked bacon salad.

### **Thai Coconut Curry**

Served with steamed rice and vegetables with your choice of chicken or shrimp.

## DESSERTS

### **Vanilla Creme Brulee**

Served with a ginger-orange tuile.

### **Chocolate Brownie**

Served coconut creme anglaise.

### **Mango and Coconut Panna Cotta**

Served with pineapple and mango salsa, and whipped cream.

*\*\* Please inform us of any allergies you may have. \*\**