

# dinner prix fixe menu

for the table-choose 1

## **ROASTED GARLIC HUMMUS**

pita bread, market crudités, kalamata olives

## **SEV PURI CHAAT- MUMBAI STREET SNACK**

teff chips, avocado, mango, sev, chutney

first course-choose 3

## **DAILY SOUP**

### **TUSCAN KALE CAESAR**

parmigiano reggiano, olive oil croutons

### **ALBACORE CRUDO**

ginger-plum vinaigrette, sesame, pickled onion

### **BEETS & AVOCADO SALAD**

cherry tomatoes, radishes, sunflower seeds, market lettuce, sesame vinaigrette

### **STONE FRUIT & ARUGULA SALAD**

humboldt fog goat cheese, toasted hazelnuts  
balsamic vinaigrette

### **MUSHROOM TOAST**

country bread, wild mushrooms, leeks, crème fraiche, goat cheese

entree course: choose 3

### **BALI SEAFOOD CURRY**

scallops, shrimp, calamari, mussels, king salmon, baby spinach, cilantro, black forbidden rice

### **NEW ZEALAND ORA KING SALMON**

brown rice & lentils, local snap peas  
turmeric broth, miso-pine nut pesto (+5 per person)

### **BALI BBQ RIBS**

soy & ginger sauce, sambal potatoes, coleslaw

### **GRILLED FLAT IRON STEAK**

chimichurri sauce, asparagus, onion rings (+5 per person)

### **PAN SEARED MARY'S CHICKEN**

schaner farms carrots & summer squash  
charred shallot vinaigrette

### **RED QUINOA PILAF**

spinach & market vegetables, choice of tofu, salmon or chicken, sweet soy glaze

sides for the table: +3 per person per side

**CURRIED CAULIFLOWER**

ginger & garam masala

**ROASTED ASPARAGUS**

carrot puree & sunflower seed gremolata

**SKILLET MACARONI & CHEESE**

gruyere & cheddar, toasted breadcrumbs, chives

**STIR FRY**

bok choy, carrots, napa cabbage, Kong's greens, ginger-soy

**MARKET VEGETABLES**

changes weekly, please enquire

**POTATO PANCAKES**

sour cream, chives

**YUKON GOLD FRIES**

sea salt & ketchup

**SWEET POTATO FRIES**

smoked paprika aioli

**AKASHA'S ONION RINGS**

ketchup & smoked paprika aioli

dessert: select 1

**SALTY CHOCOLATE PEANUT BAR**

chocolate spelt crust, candied peanuts, sea salt caramel, cashew-peanut butter ice cream (vegan)

**STRAWBERRY-RHUBARB CRISP**

crème fraiche ice cream

**CHERRY CHEESECAKE**

whipped cream, cherry compote

**FLOURLESS CHOCOLATE POUND CAKE**

raspberries, coconut sorbet, chocolate sauce

**COOKIES & CREAM**

cookies & choice of ice cream or sorbet  
(vegan & gluten-free options available)

55 per person, parties of 15 or more, exclusive of 20% service charge & tax  
Please inform our Events Director of any allergies or dietary restrictions.  
We have many gluten-free and vegan options.

Wine pairings options are available on request. 20/corkage per bottle  
We can also create a custom cocktail for your dinner, or you can choose from our specialty list.  
Birthday and special occasion cakes and seasonal pies are available from our bakery.

Menu may change due to seasonal market availability.

A 3% kitchen appreciation charge is added to all checks in effort to help pay our back-of-house employees a better wage.  
Thank you for supporting our loyal kitchen staff. If you would like this charge removed, please let us know.