



RESTAURANT WEEK

LUNCH SPECIAL

Three Course Prix Fixe Menu - \$35 Per Person

STARTERS

Watermelon Salad

honey ricotta cream, watercress, basil, balsamic reduction

Jalapeño Spicy Tuna

cream cheese, sesame dressing, eel sauce, scallions

ENTRÉES

Grilled Octopus

roasted potatoes, bell peppers, cherry tomatoes, romanesco sauce

Miso Bronzino

creamy risotto, sundried cherry tomatoes, parmesan cheese, herbs

DESSERT

Sticky Toffee Pudding

rum caramel, fresh berries



RESTAURANT WEEK

DINNER SPECIAL

Three Course Prix Fixe Menu - \$55 Per Person

STARTERS

Peach & Mozzarella Salad

prosciutto, arugula, balsamic reduction

Tuna Salad & Yellow Tail

sliced cucumbers, mango, yuzu glaze

ENTRÉES

Miso Wild Cod

bok choy, snow peas, miso glaze, shiitake mushrooms, soy sauce

8oz Pan Seared Chicken Breast

pomme purée, smoked carrots, honey garlic sauce

Four Cheese & Pear Focchetti

tomato sour cream, shaved pecorino, crispy basil

DESSERT

Oreo Cheesecake

basil-infused strawberries