

S E A S O N S

SPRING MENU

FIRST:

Tuna and Salmon Parfait , wafers and lemon caviar	9
Trio of Leek and Yukon Croquette , Sea food Shumai, Yellow Beet Tower	10
Vegetarian Scallops , arugula salad and sunflower seeds	8
Pan seared calamari in red wine ,smooth pickled chickpeas almonds and pine nuts	8
Lemon Risotto with Foie Gras	14
Mix green and endive apple salad ,lime and mango chipotle dressing	11
Ricotta Cheese with tomato granite soup	9
Soup of the day	9

SECOND:

Mediterranean Sea Bass ,vegetable tart ,Fava beans , seafood juice	19
Salmon ,Fennel starch cake and Port wine galze	21
Citrus Roast Chicken ,spring vegetables , au jus	19
Fried chicken , snow peas , macaroni and cheese	18
Lamb Rack ,Ceylon spiced pulled lamb ,caramelized apricot , carrot eggplant cigar, reduced grape sauce	26
Braised Short Ribs , mix herb potato mousseline	24
Pan Seared Duck , Sweet potato gratin, orange sabayon	20
Prime Rib , parsnip puree, green pepper sauce	23
Poppy seed crusted pork loin , berries, baby spinach , Goat cheese sauce	19
Cannelloni of noodle vegetables, mushrooms, cherry mozzarella , ricotta ,olive sauce	18
Vegetarian plate: Creamed Spinach, Oyster mushrooms, Caramelized Squash, onion tart	18

Menu By : Chef Tuhin Dutta

