

Au Naturel Spa

Arugula and baby greens

selected local leafy greens, cherry tomato, paper radish
marinated bocconcini, citric vinaigrette
9.95

Caesar salad

romaine lettuce, double smoked bacon and
anchovy lime dressing
10.95

add chicken 6.50

Pan seared salmon pavé

green olive tapenade, red skin potato crushed with
maple vinegar
16.95

Crab cake

pan crisp crab cake, charred sweet corn and fennel
hot mustard sabayon
14.95

Pasta Patron

linguini, tomato, confit shallots, shrimp
16.95

Roasted breast of chicken

roast garlic and buttermilk creamed yellow flesh potato
field mushroom and parsnip, malt vinegar buerre rouge
16.95

Club

toasted Pullmans, vine ripened tomato, Bécancour
Emmental, citrus roasted pulled chicken and
double smoked bacon
14.95

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Crème brûlée

daily creation
7.95

Cheese cake

Cuban chocolate ganache core
ivory chocolate drizzle
8.95

Mint chocolate bavaois

Tahitian vanilla anglaise
8.95

Composed fruit

seasonal berries, melons and stone fruits
infused with cinnamon jasmine tea syrup
7.95

BEVERAGES

Fuze Beverage	2.50
Monster Energy Drink	3.00
Orange Juice	2.00
Apple Juice	2.00

Water

San Pellegrino 750ML	6.50
Icelandic Glacial 500ML	7.00
Perrier 750ML	6.50
350ML	3.50

December, 2009

Monday to Saturday 11:00am to 2:00pm
Prices are exclusive of taxes and gratuities