

Dinner Theme:

Nuova Italiana

Primi piatti

- grilled scallops¹ in honey Jack sauce
- crab² and avocado roll with tequila lime sauce
- shrimp cocktail³ with mango rum chutney

Zuppa ed insalata

- cold curried carrot soup with raisins
- mixed green salad with roasted pignoli and cheese

Secondo piatto

- smoked salmon² lasagna
- broccoli rabe

Dolci

- pignoli panna cotta
- basil ice cream

¹hard boiled (quail) eggs ²smoked tofu ³shredded carrots

Brunch Theme:
Oven Delights

Rosemary Scones
served with dill cream

Quiche
choice of veggie or seafood versions

Seasonal Fruit Compote
served on puff pastry

Dinner Theme:

おはようございます日本

(ohayô gozai masu nihon, good morning Japan)

Cold platter

- zaru soba (buckwheat noodles with wasabi scallion sauce)
- coleslaw greens (in Thousand Island dressing)
- beef⁴ teriyaki

Warm tray

- miso soup (tofu and kelp in soy broth)
- chicken⁴ katsu curry (panko breaded cutlet with Japanese style curry sauce)
- furikake rice (confetti rice with sesame and other condiments)

Happy endings

- mock salmon roll (mandarin ice cream roll)
- green tea latte

⁴tofu steak

Breakfast Theme:

Recycling

Bakery Selection

choice of jams

Omuraisu

fried rice inside an egg omelette wrap

Fruit Parfait

served with marscapone cream

Please advise the kitchen staff of any potential food allergens.
We apologize in advance for occasional unplanned substitutions.