



**Restaurant Week
Lunch Menu**

1st course

Smashed Avocado

Queso fresco, lemon oil, milagro corn chips

Pork Belly

Granny smith, Texas onion jam, spicy pickled carrot

Entrée choice of:

Spicy Tiger Prawn

Curry cream, jasmine rice, pistachio nuts, lemon grass

Braised Short Ribs Enchiladas

Coriander rice, cotija cheese charred jalapeño lime crema

Dessert choice of:

Strawberries Romanoff / Grand Marnier

Nutella Cheesecake



**Restaurant Week
Dinner Menu**

1st course

Day Boat Scallop

Sweet pea puree, mint, lemon oil

Duck Confit

Glazed Pears, butternut squash

Entrée choice of:

NY Strip

Gorgonzola and black truffle crusted, artichoke potato gratin

Prawn and Scallop

Curry lemon grass bouillon, baby bock choy, pickled turnip

Dessert choice of:

Strawberries Romanoff / Grand Marnier

Nutella Cheesecake