



~LUNCH~

~Lunch Appetizers ~

SHELLFISH POTSTICKERS

Nappa ~ Mirin Black Bean Sauce \$8

HOUSE CURED MAPLE BEET SALMON GRAVLOX

Potato Rösti ~ Watercress Salad \$9

SPROUTING WHEATBERRY AND QUINOA SALAD

Dried Fruit ~ Toasted Pinenuts ~ Organic Cider Dressing \$7

VIETNAMESE LOBSTER SPRING ROLLS

Slivered Vegetables ~ Ponzu ~ Sweet Rice Vinegar Dip \$10

TANDOORI BEEF SATAYS

Yogurt Dipping Sauce ~ Sprouts \$8

PEAR AND WATERCRESS SALAD

Nuts ~ Seeds ~ Granny Smith Apple Vinaigrette \$6

DAILY MARKET SOUP \$6

~Lunch Entrées ~

BARBEQUED TANDOORI SALMON

Asian Greens ~ Fingerling Potatoes ~ Mango \$17

GRILLED BLACK TIGER SHRIMP

Udon Noodles ~ Gai Lon ~ Ponzu \$15

GRILLED CHICKEN SANDWICH

Whole Grain Toast ~ Cranberry Chutney ~ Watercress ~
Fingerling Potato Salad \$13

SALSIFY JERUSALEM ARTICHOKE STRUDEL

Sautéed Woodland Mushrooms ~ Wildberry Reduction ~
Watercress Salad \$11

DAILY VEGAN ENTRÉE \$11

~Tapas ~

VIETNAMESE VEGETARIAN RICE PAPER SPRING ROLLS

Sweet Rice Vinegar Dip ~ Ponzu \$2

TANDOORI BEEF SATAY

Yogurt Dip \$4

GRILLED BLACK TIGER SHRIMP

Sweet Soya \$3

SHELLFISH POTSTICKER

Nappa ~ Black Bean Sauce \$3

WHEATBERRY QUINOA SALAD

Toasted Pinenuts ~ Dried Fruit ~ Cider Dressing \$3

FINGERLING POTATO SALAD \$3

CHICKEN SATAY

Sweet Chili Sauce ~ Sweet Soya \$3

DAILY SOUP SIP \$3

"TRUST ME" TASTING SELECTION \$15