

BUSINESS LUNCH
115 FOR 2 COURSE / 135 FOR 3 COURSE



HORS D'OEUVRE (CHOICE OF ONE)

CHAR GRILLED BROCCOLI [vg,n]
Macadamia, Cabbage Oil

GUACANOLA [vg]
Avocado, Lime, Toma to, Onion, Cilantro Cress, Tortilla Chips

SEA BREAM CARPACCIO
Truffle Vinaigrette +20

BEEF TARTARE [d]
Prime Striploin, Shallots, Parsley, Cornichon, Chives, Yuzu, Toasted
Brioche, Homemade Po tato Chips +20

VEGETARIAN EMPANADAS [v,d] 1PC
Spicy Black Eyed Peas, Mozzarella, Sesame, Roasted Bell Pepper Dip

BEEF EMPANADAS [d,n] 1PC
Black Angus Brisket, Plantain, Pine Nuts, Raisins,
Greek Yoghurt & Cinnamon Dip

NOLA SALAD [v,d,n]
Mixed Greens, Green Apple, Avocado, Roasted Pecans, Mushrooms,
Parmesan, Honey & Mustard Vinaigrette

LENTILS SALAD [v,d,n]
Hazelnuts, Pecans, Pomegranate, Cranberry, Scallion, Parsley, Green
Apple, Goat Cheese, Mustard, Apple Cider & Maple Vinaigrette

LES GRAND PLATS (CHOICE OF ONE)

WILD MUSHROOM ORZO [v,d] Selection Of Seasonal Mushrooms, Parmesan

BLACKENED SALMON [a] Cajun Coating, Zucchini, Vermouth

SPRING CHICKEN From the Cajun Grill

STRIPLOIN STEAK Served with Salad or Hand Cut Fries +30

DESSERT (CHOICE OF ONE)

APPLE PECAN TART TATIN [d,n] Vanilla Ice Cream

BURNT CHEESECAKE [d] Served As Is

SELECTION OF HOMEMADE ICE CREAM [d] & SORBET

Monday - Friday
12:00pm - 5:00pm
Terms & Conditions Apply



vg: Vegan, v: Vegetarian, d: Dairy, n: Nuts, a: Alcohol
All Prices Include 7% Municipality Fees, 10% Service Charge, 5% VAT