

blue water cafe

5-COURSE PRIX FIXE MENU \$49

- *wine pairings available* -

to start

Roasted Carrot Soup

bay scallop brochette, candied ginger and citrus cream

appetizer

Winter Greens

fennel, persimmon, red beet, cranberries, savoury granola, elderflower vinaigrette

Smoked Duck Breast Salad

baby kale, celery, pomegranate, celery, candied pecans, hazelnut vinaigrette

Nordic Shrimp 'Smorrebrod'

sour cream, green apple, red onion, cucumber, dill, watercress, pumpernickel rye

Nanami Negitoro

albacore toro, avocado, green onion, crispy nori tempura
soy ginger dressing with sesame

mid-course

Savoury Parmesan Gougère

white truffle and portobello mushroom mornay sauce

main

Blackened Ahi Tuna

coconut rice with roasted winter squash, charred kale sprouts
grilled pineapple salsa, green thai curry sauce

Nigiri Sushi Platter

7 pieces assorted nigiri (15 supplement)

Grilled Lamb Chops

roasted garlic mashed potatoes, braised carrots, carrot top chimichurri
bordelaise sauce with winter savoury

Peperonata + Panisse

calabrian bell pepper and tomato stew, chickpea fritter, broccolini, salsa verde

dessert

Lemon Raspberry Chiffon Cake

raspberry coulis

Warm Valrhona Chocolate Cake

vanilla ice cream, caramel sauce

Little Sweets

assorted pastries & confections