

blue water cafe

PRIX FIXE LUNCH MENU

- *three courses 29* -

appetizer

Japanese Tenno Salad

gem lettuce, cucumber, furikake croutons, sesame miso dressing

Ginger Carrot Soup

vadouvan curry, savoury granola, lemon crème fraiche

Wagyu Beef Polpette

ancho chili beef glaze, arugula (\$5 supplement)

Matane Shrimp + Harusame Salad

peeled northern shrimp, wakame, sunomo dressing

main

Grilled Mahi Mahi

broccolini, green chickpea, grape tomatoes, fried onion farinata
sicilian salmoriglio sauce with capers and oregano

Albacore Tuna Donburi

marinated with maple soy, egg crepe, sushi rice, edamame, bok choy, radish

Coq au Vin

bradner farms chicken leg braised in red wine, tagliatelle pasta
carrots, pearl onions, mushrooms, bacon

Winter Squash + Pearl Barley Risotto

roasted anjou pear, hazelnuts, puffed parmesan, baby kale

dessert

Yoghurt + Mascarpone Cheesecake

torched italian meringue, raspberry coulis

Warm Valrhona Chocolate Cake

vanilla ice cream, caramel sauce