

senses

private dining room menu

menu I

Starters, choice of

Seared sea scallops in parma ham wrap, marinated duo of asparagus salad, fine herb vinaigrette and aged balsamic vinegar

or

Homemade creamy tomato soup, fresh basil pesto, goat cheese in sun-dried tomato and chive crust

Mains, choice of

Slow-roasted chicken breast in lemon, fresh herbs and spices, fine noodle pasta tossed with truffle cream & chervil, baby vegetables and mushroom jus

or

Seafood bouillabaisse, sweet curry sauce, bell peppers, yukon gold potatoes, baby spinach and vegetable pearls

or

Fettuccine pasta with grilled portobello mushroom, asparagus and baby spinach

Dessert

Senses tasting of individual desserts

Rolls and creamy butter
Senses blend coffee and tea
\$77 person

Prices are subject to 8% PST, 5% GST and a 16% Gratuity
April 2008

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menu II

Starters, choice of

Dungeness crabmeat salad, mango & curried yogurt dressing,
warm crab cake, exotic fruit salsa, micro greens, honey lemon vinaigrette

or

Organic greens, steamed asparagus, grilled portobello mushroom,
fine herb balsamic vinaigrette

Mains, choice of

Roasted peking duck breast, king oyster mushrooms, fig puree, port wine
reduction, wokked pea leaves and shiitake mushroom

or

Grilled grouper fillet, rosemary and garlic marinade, charred fried king prawn with
sweet and hot tomato sauce, wokked baby greens

or

Saffron risotto with sweet peas, corn, spinach, cherry tomatoes and charred
vegetables

Dessert

Quartet of crème brulee, vanilla, mocha, chocolate & ginger

Rolls and creamy butter
Senses blend coffee and tea
\$82 person

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menu III

Starters, choice of

Taste of wild salmon and ahi tuna tartar, dill cucumber relish, sweet and sour mango, lotus root chips and micro sprouts salad

or

Veloute of caramelized butternut squash, coconut prawn and lime cappuccino

Mains, choice of

Charred beef tenderloin, creamy mushroom ragout, turmeric glazed carrots, duo of asparagus, cherry tomato confit, peppercorn jus

or

Saffron sea bass fillet, seared sea scallop in parma ham wrap, mushroom risotto with pea leaves

or

Vegetarian bento box, saffron risotto, caramelized cookstown root vegetables, sautéed wild mushrooms, steamed asparagus

Dessert

Warm chocolate and marshmallow tart, kumquat compote, espresso ice cream, fresh mint

Rolls and creamy butter
Senses blend coffee and tea
\$88 person

Prices are subject to 8% PST, 5% GST and a 16% Gratuity
April 2008

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menu IV

Tasting menu ~ please allow three hours for dinner

Peking duck breast with cucumber and green onion in a rice pancake

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Pan seared foie gras in a sweet & sour sauce, plum salsa

■

Wok seared sea scallops with broccoli and ginger

■

Half lobster tail in a consommé with coriander sprouts

■

Roasted squab breast with spicy salt & peach compote

■

Mongolian spice crusted rack of lamb, natural jus and sautéed spinach with shiitake mushrooms

■

Beijing dumplings in vegetable soup

■

Tiramisu with vanilla ice cream, lotus seed paste candies

Rolls and creamy butter

Senses blend coffee and tea

\$128 person

Prices are subject to 8% PST, 5% GST and a 16% Gratuity
April 2008