# STARTERS



## TROPICAL CEVICHE $6

Fresh mackerel with grilled pineapple and coconut cream

## CHILLED SOBA AND PRAWN SALAD $6

Green tea noodles, julienned vegetables and poached in light miso and olive oil dressing

## SALMON CAKES AND CAVIAR $6

Breaded salmon patties with caviar and their home made mango sauce

## POACHED PRAWN AND TROPIC[illegible]UT SALAD $6

Salad greens topped with p[illegible]its with mango vinaigrett





# MAIN ENTREE

## $12 SALMON EN PAPILLOTE

Salmon fillet wrapped in parchment with julienned vegetables and citrus, served with refreshing mango relish

## $12 THAI SEAFOOD STEW

Crab, prawns, mackerel and clams in a fragrant Asian coconut sauce

## $12 POACHED SALMON AND SOBA NOODLES

Served in light soya dashi broth with julienned vegetables

## $12 CAJUN STYLE JAMBALAYA

Chorizo and tomato rice topped with squid, prawns, fish and clams in Cajun cream sauce

