

## GROUP DINING LUNCH MENU

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local mixed greens, apple, champagne vinaigrette

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roasted stuffed eggplant, chickpeas, tomatoes, kalamata olives, pine nuts,  
basil pesto

or

sweet coconut fried prawns with mango, cucumber and greens,  
sesame-citrus vinaigrette

or

roasted boneless half chicken, gluten free gnocchi, wild mushroom ragout,  
truffle oil

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gelato of the day

or

sorbet of the day

or

flourless chocolate cake, chantilly cream

\$39.00 per person includes coffee, tea, and iced tea  
20% gratuity and 8% sales tax will be added - room charge may apply  
does not include alcoholic beverages or corkage  
our menus are seasonally prepared, occasional changes can be expected