

Entrees

Grilled filet mignon topped with spiced caramelized onions, potato cake, sautéed vegetables, chimichurri sauce and roasted garlic aioli 🌿	16,000
add sautéed garlic mushrooms	2,000
add grilled garlic shrimp skewer	7,500
Sesame seared yellowfin tuna with ginger-infused jasmine rice, sautéed vegetables, sweet asian sauce and wasabi aioli 🍷 🌿	12,000
Whole grilled red snapper topped with a tomato marmalade and served with a pesto orzo salad with zucchini, eggplant, cherry tomatoes, red peppers, red onions and a balsamic glaze 🍷	15,000
Baked breaded chicken stuffed with a shrimp, vegetable and herb medley topped with a creamy lime mushroom sauce, served with sautéed rosemary and garlic butter potatoes and sautéed vegetables 🌿	11,000
Fiery Thai beef prepared with a chili-lime marinade over cool rice noodles topped with chopped peanuts, served with a side salad of red leaf lettuce, cucumber, red peppers, red onions, cherry tomatoes, pineapple, fresh cilantro, basil and mint with a rice wine vinaigrette 🌿 🍷	14,000
Seafood linguini with shrimp, mussels, calamari, clams and fish in a garlic rosé sauce	14,000
add lobster tail	10,000
Red curry with sautéed vegetables and ginger-infused jasmine rice 🌿 🍷	9,000
add blackened mahi mahi	8,000
add shrimp	5,500
add grilled chicken breast	4,000
add panko crusted tofu	3,000
Buddha Bowl with sweet chili marinated tofu, organic quinoa, sautéed broccoli, mushrooms and red peppers, topped with avocado, carrots, green onions, cilantro and toasted sesame seeds with a spicy peanut sauce 🌿 🌱	9,000
add blackened mahi mahi	8,000
add seared tuna	7,000
add grilled chicken breast	4,000
add grilled garlic shrimp skewer	7,500