



evening affair

Starting from 6pm

the inspiration

Our menu showcases nature's versatility and is inspired by the southern alps surrounding the resort. Our small team of resident chefs use fresh ingredients from local suppliers, homemade baked goods, and their own fermented foods to create this delicious dining experience.

the welcome

Home-brewed kombucha and daily appetizer.

the main course

Mountain Journey

Slow Cooked Lamb Shawarma with golden potato, apple cabbage & dehydrated kale chips. (GF)

River Journey

Japanese Simmered White Fish with steamed black rice and edamame beans, dried ginger mushroom & daikon radish. (GF)

Forest Journey

Rice Idle with Lentils, coconut chutney, coriander & fried Potatoes (GF, V)

All served with nutritious & balanced Budha bowl.

the finale

dessert special - (GF)

dessert special - (GF) (V)

selected cheese board (GF available)

*Please inform us of any allergies

