



Evening affair

Starting from 6pm

A little to start

Home-brewed kefir or kombucha and daily appetizer.

The star of the show

Mountain Journey

Slow cooked lamb shoulder with pear and balsamic sauce~ "An amazing dish when your digestive fire is compromised" ~ GF, DF.

Pork spareribs with plum sauce and sautéed brussels sprouts, walnuts, and dried shallots ~ "A fruity and spicy taste sensation" ~ GF, DF.

River Journey

Pan fried Orange Roughy with seasonal vegetables, pea hummus and caramelized lemon ~ "Great for light meal lovers, provides lasting sustenance" ~ GF, DF.

Baked salmon with tahini herb dressing, mixed vegetable and cauliflower rice and baked cherry tomatoes – "A lovely winter warmer". - GF, DF.

Forest Journey

Matar paneer with fragrant yellow rice and kachumber salad with the option of cottage cheese or cumin potatoes~ "Indian influenced dish with multiple flavours" ~ VG, GF (optional DF and V).

Sharing is caring

All served with nutritious & balanced Nutrition bowl/plate.

Finished but not the end.

The server will inform you of the dessert of day ~ All GF + VG.

*Please inform us of any allergies





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.

