



# Evening affair

Starting from 6pm

## A little to start

Home-brewed kefir or kombucha and daily appetizer.

## The star of the show

### Mountain Journey

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

### River Journey

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

Hot baked salmon with wild rice pilaf, crispy kale chips and toasted almond. - "A savoury dish that leaves a very satisfying feeling!" - GD, DF (**Grilled tofu served as vegan option**)

### Forest Journey

Matar paneer with fragrant yellow rice and kachumber salad with 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. Add Bread \$5*

## Finished but not the end.

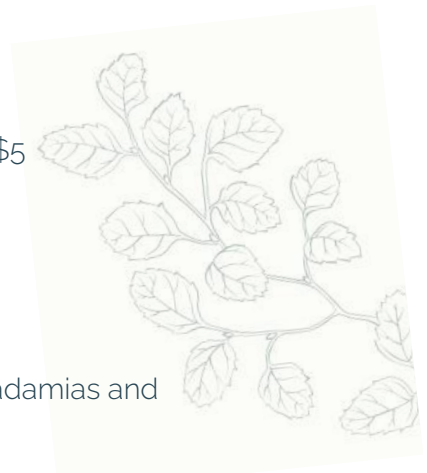
Chocolate Fondant with vanilla orange ice cream – GF.

Mango Sorbet ~ made with mango, turmeric, and coconut with macadamias and cashews topping ~ V, GF **\*contains nuts**

Apple Mixed Berry Crumble~ Topped with ground hazelnuts /quinoa flakes/hemp seeds/coconut and whipped coconut cream- DF, V, GF **\*contains nuts**

Poached Pear- Vanilla orange maple syrup sauce, coconut yogurt with almond topping- GF, V, DF **\*contains nuts**

Cheese Board- Two kinds of selected cheese, homemade seed crackers, chutney- GF



## 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.

