

# Spa Cuisine Lunch Menu

## Your choice of 1 dish for each course



### Starters

- Fresh banana flower salad with poached shrimps in a local Thai herb and lime dressing
- Snow crab salad with avocado and quinoa in an orange pearl dressing
- Organic tomato consommé with spinach tortellini

### Mains

- Lemongrass galangal marinated roasted spring chicken with organic black rice
- Steamed barramundi fillets in a light soy broth with steamed young kale
- Indian spiced organic lentil curry with buckwheat roti

### Sweets

- Almond milk and thyme panna cotta with berry compote
- Baby banana in warm coconut milk
- Fresh fruit platter

