

CHEF'S DAILY SPECIALS

DINNER

CANYON RANCH SPA SELECTIONS

Radicchio and Fennel Salad 65/5/2 (v)

Pepper Stuffed with Aubergine, Raisins, Toasted Pine Nuts and Fennel Couscous Served with Marinara Sauce and Haricots Verts 315/10/10 (v)

Orange Pound Cake 180/6/trace

APPETIZERS AND SOUPS

Smoked Duck Breast with Anis Spiced Poached Pineapple and Sweet and Sour Sauce

Cream of Celeriac Soup (v)

Chicken Consommé with Quenelles and Leek

Chilled Pear and Honey Soup (v)

SALAD

Gourmet Greens, Cherry Tomatoes and Grated Carrot with Thousand Island or Carrot and Ginger Dressing (v)

Dressings: Thousand Island Dressing, Carrot and Ginger Dressing

ENTREES

Pan - roasted Sea Bass with Bok Choy, Cherry Tomato Confit, Turned Potatoes and Glazed Carrots Served with a White Wine Beurre Blanc

Grilled King Scallops, Crisp Pork Belly, Apple Purée and Champagne Savoy Cabbage

Walnut and Cranberry Crusted Venison with Pomme William, Creamed Savoy Cabbage, Glazed Pear, Parsnip Fondant and Blackberry Gin Jus*

Baked Vegetable Biryani Served with Raita, Condiments and Poppadums (v)

FRESH SELECTION OF VEGETABLES

Medley of Steamed Vegetables

Mashed Potatoes, Baked Potato, Parsley New Potato, French Fries

DESSERTS

Amaretto Crème Brûlée with Hazelnut Financier and Chocolate Sauce

Key Lime Pie

Chocolate Volcano Cake with White Chocolate Ice Cream

Low Sugar Vanilla Panna Cotta

Banana and Pecan Cheesecake, Mint Chocolate Chips Ice Creams with Chocolate Frozen Yoghurt and Kiwi Sauce

Nutrition Key : Calories / Fat Grams / Fibre Grams (V) Indicates dishes suitable for Lacto-ovo-vegetarians

* Public Health services have determined that eating raw, undercooked or partially cooked meats, seafood, shellfish, eggs, milk, or poultry may present a health risk to the consumer and may increase your risk for food borne illness especially if you have certain medical conditions.

These menu items are individually marked by an asterisk.

