

CHEF'S DAILY SPECIALS

DINNER

CANYON RANCH SPA SELECTIONS

Fruit Coupe 80/trace/2 (v)

Monkfish Wrapped in Napa Cabbage with Stir-Fried Carrots, Steamed Rice and Ponzu Sauce 320/9/7

Chocolate Kahlúa Cake 170/6/2

APPETIZERS AND SOUPS

Pâté de Campagne with Red Onion Marmalade and Grain Mustard Vinaigrette

Pea and York Ham Bisque

Duck Consommé with Wild Mushroom Ravioli

Chilled Strawberry and Champagne Soup (v)

SALAD

Vegetarian Caesar – Hearts of Romaine, Parmesan and Croutons with Caesar Dressing (v)

Dressings: Caesar Dressing

ENTREES

Fillet of Lemon Sole Waleska, Lobster Medallion, Sautéed Shrimps, White Wine Morney Sauce with Truffle

Grilled Tandorri Shrimp, Spicy Chicken and Potato Samosa, Kacumba Salad, Mint and Coriander Yoghurt Raita

Roast Rack of Pork with Chive Mash, Ratatouille, Courgettes and Cider and Apple Chutney Served with a Lavender Jus

Aubergine Cannelloni Parmigianino with Mushroom Risotto and Tomato Sauce (v)

FRESH SELECTION OF VEGETABLES

Medley of Steamed Vegetables

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

DESSERTS

Chocolate and Walnut Slice with Caramel Sauce

New York Cheesecake with Berry Compote

Lemon Bread and Butter Pudding with Crème Anglaise

Low Sugar Strawberry Parfait with Mango Coulis

Coffee, Peach and Mango Ice Cream and Orange Sorbet with Chocolate 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.

