

CHEF'S DAILY SPECIALS

DINNER

CANYON RANCH SPA SELECTIONS

Roast Chicken and Vegetable Salad 165/5/3

Scallops with Artichoke Puree and Tomato Confit 235/8/5*

Lime Pots de Crème 175/6/trace

APPETIZERS AND SOUPS

Crabmeat and Shrimp Gâteau with Cucumber and Sour Cream

Roasted Red Pepper and Tomato Soup (v)

French Onion Soup with a Cheese Crouton

Chilled Mango Soup with Mint Oil (v)

SALAD

Frisée, Mâche, Rocket, Oak Leaf, Honey Pear and Tomato with a Raspberry Vinaigrette or Avocado Dressing (v)

Dressings: Raspberry Vinaigrette, Avocado Dressing

ENTREES

Salmon and Wild Mushroom Wellington with Broccoli, Baby Corn, Boiled Potatoes and an Artichoke and Tarragon Beurre Blanc

Thai Style Bouillabaisse with Lemon Grass Scented Shrimps, Bay Scallops and Lobster

Oven-roasted Turkey with Piggy in Blanket, Roast Potatoes, Carrot Batons, Turkey Gravy and Cranberry Sauce

Caramelised Leek and Goat's Cheese Tart with Parsley Oil and Mesclun Salad (v)

FRESH SELECTION OF VEGETABLES

Medley of Steamed Vegetables

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

DESSERTS

Ice Grand Marnier Parfait with Orange Sauce

Chocolate Croquant Royal with Chocolate Sauce

Vanilla Lemon Soufflé with Limoncello Sauce

Low Sugar Chocolate Fudge Brownie with Vanilla Sauce

Rum and Raisin and Maple Walnut Ice Creams with Lemon Sorbet and Toffee 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.

