



Restaurant Week 2026

Tagliata di manzo

Grilled petit beef tenderloin sliced over bed of arugula, parmesan shavings, grape tomatoes, balsamic glaze

Or

Salmon triangle

Salmon, cream cheese and crabstick wrapped in wonton then fried topped with wasabi mayo, special sauce

Or

Insalata Tricolore

Bed of mix greens, fresh tomato, mozzarella, avocado, kalamata olives, pesto drops, balsamic glaze

I'm lost roll (available raw or cooked)

Orange tobiko, kani, cucumber, tempura bits, salmon, tuna, unagi, Hamachi, avocado, mango, black tobiko, scallion on top

Or

Fettuccine saporite

Lobster meat, shrimps and scallops and zucchini laced in a delicious pink sauce

Or

Coconut Thai Beef Curry

Served with fragrant Jasmine rice

Chocolate molten cake

served with vanilla ice cream

Or

Layered carrot cake

\$49 plus 17% service charges