



THE WATERLOT

CENTURIES IN THE MAKING

RESTAURANT WEEKS MENU

APPETIZERS

VELVET PUMPKIN BISQUE

Silky Parmesan Foam, accompanied by
Artisan Pumpkin Seed Crisps

or

HERB-INFUSED GARDEN SALAD

Jicama, Almond Brittle, Creamy Goat Cheese,
Passion Fruit Vinaigrette

or

CRISPY CALAMARI DELIGHTS

Tender Calamari Fritters,
served with Smoked Paprika Aioli

MAIN COURSES

LEMON-BUTTER SEARED HALIBUT

Lemon Beurre Blanc, Seasoned Vegetables, Crispy Kale

or

BRAISED BEEF SHORT RIB

Green Pea Puree, Yorkshire Pudding, Broccolini

or

HERB-INFUSED SOUS VIDE CHICKEN

Charred Lemon, Jus, Gratin Potato

or

GRILLED BROCCOLI STEAK

Tofu, Shiitake Puree, Nori Powder, Toasted Sesame Seeds

DESSERTS

STRAWBERRY SWIRL CHEESECAKE

Japanese Cheesecake, Macerated Strawberries

or

ELEGANT STICKY TOFFEE PUDDING

Dates, White Chocolate, Whiskey Caramel & Vanilla Ice Cream

\$69 PER PERSON

Please choose one item per course.

*Please inform your server of any dietary concerns or
allergies as many ingredients are not listed on the menu.*

All items subject to 17% gratuity.



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SUPPLEMENTAL CHARGES

12oz PRIME NEW YORK STRIPLOIN | **\$30**

or

10oz CHAIRMAN'S RESERVE FILET MIGNON | **\$25**

or

10oz TUNA STEAK | **\$25**

ADD ON ENHANCEMENTS

7oz LOBSTER TAIL | **\$50**

or

FOIE GRAS | **\$25**

or

GRILLED PRAWN SKEWER | **\$15**

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