

PORTOCALL

RESTAURANT • BAR

RESTAURANT WEEK 2026

~ Appetizers ~

MAPLE ROAST PARSNIP SOUP

GREMOLATA, TRUFFLE OIL

BABY SPINACH AND KALE SALAD

PICKLED RED ONION, SHAVED PARMESAN, SPICED ALMONDS,
GRAIN MUSTARD VINAIGRETTE

CRISP COCONUT SHRIMP

MADRAS CURRY AIOLI, CUCUMBER MINT SALSA

~ Main Course ~

GRILLED FILET OF SALMON

ROAST SHITAKE JASMINE RICE, SESAME SAUTÉED BABY BOK
CHOY, MISO BUTTER SAUCE

SLOW BRAISED BEEF SHORT RIB

CARAMELIZED LEEK MASH POTATO, PEARL ONION JUS

BUTTERNUT SQUASH RISOTTO

SPICED ROAST CAULIFLOWER, SUNDRIED TOMATO PESTO

~ Desserts ~

OPERA CAKE

ALMOND SPONGE, COFFEE SYRUP, DARK CHOCOLATE
GANACHE, VANILLA SAUCE, CANDIED ORANGE

WARM APPLE GALETTE

CRÈME ANGLAISE

Dinner \$59 for 3 courses

Does not include beverages or service charge