



In line with our commitment towards exciting your senses as well as to remain fit and healthy by delivering an invigorating experience focused on our alpine origin and natural vitality, we present to you a variety of nutritious, seasonal food and beverage choices that will enhance your lifestyle.

	price	nutritional information	calories
STARTERS			
mushroom soup, grated parmesan, truffle cream	15	25% fat, 28% protein, 47% carbohydrate	192
mezze platter, lentil chips, hummus, babaganoush, marinated feta, tzatziki	22	36% fat, 11% protein, 53% carbohydrate	331
baby spinach salad, berries, walnuts, lemon dressing	19	51% fat, 10% protein, 39% carbohydrate	652
MAIN DISHES			
pan-fried cod fish, warm salad of peas, asparagus, buttered rice	32	17% fat, 29% protein, 54% carbohydrate	497
baby lamb rump stew, roasted potatoes, baby vegetables	30	27% fat, 29% protein, 44% carbohydrate	180
steamed Norwegian salmon, organic spelt risotto, extra virgin olive oil	29	47% fat, 33% protein, 20% carbohydrate	569
DESSERTS			
raspberry jelly, toasted cashew crumble, minted yoghurt	12	27% fat, 31% protein, 42% carbohydrate	85
passion-mango sorbet, lemon-thyme, infused water	11	46% fat, 10% protein, 44% carbohydrate	189
skimmed milk walnut supreme, apricot yoghurt, dried fruit compote	12	22% fat, 10% protein, 68% carbohydrate	209

this menu is available from 12noon to 2.30pm and from 6.30pm to 10.30pm

prices are subject to service charge and prevailing government tax

chef david ng amanda poulin
chef de cuisine restaurant manager