



— THE —  
DINING ROOM

## Lounge Menu

### FRESH PLATES

#### THAI POKE STYLE 18

Ahi tuna, crushed peanuts, Thai chili, basil, lime

#### BEEF TENDERLOIN CARPACCIO 21

Scallion emulsion, cashews, lemon, sea salt

#### WEST COAST OYSTER (4 EACH)

Smoked trout roe, horseradish

### SMALL PLATES

#### CRUNCHY BAKED WHITE MISO CHICKEN WINGS 16

Blue cheese dressing

#### ITALIAN CHARCUTERIE 24

Grilled fig bread, mustard & cornichons

#### ARTISINAL CHEESES 24

Dry fruit, fresh grapes

#### SHRIMP TEMPURA 22

Ponzu, sriracha sauce

#### DUCK CONFIT LETTUCE CUPS 18

Pulled duck meat, pomegranate, butter lettuce, fresno chili

#### PEAR FLAT BREAD 18

Cheese sauce, pear, bacon, onion, parsley

### LARGE PLATES

#### CHINESE CHICKEN SALAD 20

Pulled chicken, Napa cabbage, cilantro, snow peas, citrus crispy wonton

#### CAESAR SALAD 18

Hearts of romaine, shaved Parmigiano Reggiano herb croutons,  
Parmesan crostini

*with Grilled Breast of Chicken 24*

*Seared Wild Salmon 28*

*Cajun Spiced Grilled Prawns 28*

#### LONDON STYLE FISH & CHIPS 28

Malt vinegar, tartar sauce, french fries

#### RIVIERA BURGER 22

Brioche bun, angus beef, cheddar, leaf lettuce,  
onion, pepper marmalade, arugula aioli, French fries

EXECUTIVE CHEF JOHAN DENIZOT