

# Garden Dining series

## Orchid Delight

### Starters

#### Polenta Fries GF VN

with hoisin drizzle, scallions, and toasted sesame

#### Scallion Pancakes VG

with a kimchi-ponzu slaw

#### Coconut Cinnamon Crusted Shrimp GF DF

spicy pineapple and mango chutney

#### Cheese and Plantain Empanada VG

spicy maple

### Seconds

Served with crusty breads.

#### Chilled Thai Pea Soup GF VN

ginger, lemongrass, coconut, hint of jalapeño. Served with a crispy pea garnish

#### Gochujang Tomato Soup VG

caramelized gochujang ginger, garlic and sweet tomatoes. Served with jasmine rice cakes

### Main Entrées

#### Polynesian Rice GF VN

with grilled pineapple, red onion, bell peppers, carrots and scallion

#### Coconut Curry GF VN

rich and creamy coconut curry with sweet potatoes, sweet bell peppers, spinach and tofu

#### Paneer Stir fry GF VG

bell peppers, scallion, snap pea, and broccoli with a ginger hoisin glaze

### Desserts

#### Champagne Coconut Cake

white cake soaked in champagne syrup, coconut cream, toasted coconut

#### Raspberry Blood Orange Sorbet GF VN

with cocoa nibs

**\*\*VN - Vegan, VG - Vegetarian, GF - Gluten Free, DF - Dairy Free\*\***

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions