

# Spa cuisine Menu

## Appetizer



### Salmon Tartar

Salmon and avocado tartar on a blini, served with pink grapefruit sauce

## Soup



### Asian Noodle Soup

Chinese noodles cooked in a flavourful oyster and shitake mushroom broth

## Salad



### Chicken Salad with Dried Fruits and Nuts

Mouthwatering lettuce and arugula greens topped with slow-baked chicken breast, dried figs, pistachio nuts, drizzled with honey-ginger mustard dressing

## Main course



### Saffron Sea Bass with Green Lentils

Pan-seared sea bass fillet served with green lentils, topped with a drizzle of citrus-saffron sauce

## Dessert



### Banana-Prune Mousse

Luscious banana and prune mousse gateaux over a light carrot sponge cake, served with strawberry-vanilla bean sauce and garnished with seasonal fruit

