

# Lenbrook Fine Dining



Lenbrook

## Salads & Starters

### Lenbrook Salad

Arugula, Field Greens, Romaine Lettuce & Red Cabbage with Grape Tomatoes, Toasted Ramen Noodles, Sesame Seeds & Slivered Almonds with Honey Lime Dressing  
\$8.50

### Meatballs & Mozzarella Pearls Salad

Served on Arugula with Heirloom Tomato Confit with a Pesto Vinaigrette  
\$11.50

### Grilled Prawns with Salsa Verde

Served with Cannellini Beans & Lemon Olive Oil  
\$14.50

## Soups

### Tomato Soup with Roasted Garlic Cream

Served with Confit Garlic Croutons & Basil Oil  
\$8.50

### Soup du Jour

\$4.00

## Final Touches

### Nougat Glace

Garnished with Pomegranate Syrup & A Tropical Fruit Coulee  
\$6.00

### Chocolate Caramel Tart with Chocolate Ice Cream

Served with Caramel Popcorn & Butter Caramel Sauce  
\$6.00

### Fruit Salad

Seasonal Fresh Fruit .Served with Fruit Yogurt Dip  
\$6.00

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## Main Course

Includes a Soup—Salad or Starter

### Seared Salmon on Garlic & Parsley Angel Hair Pasta

Served with a Kumquat Pesto with Broccolini  
\$25.50

### Crispy Mandarin Quail with a Tangerine & Pineapple Glaze

Served on Asian Greens with Sticky Rice  
\$25.50

### Grilled Filet Mignon

Served on Truffled Mushroom Bread Pudding with Market Vegetable of the Day  
\$28.00

### Pan-Seared Rack of Lamb

Served with Confit Pearl Onion & Spinach Quenelle & Sauteed Spaetzle  
\$28.00

### Grilled Catch of the Day

Served with Corn Succotash & Potato Strings with a Lemon Cream Sauce  
\$20.00

### Poached Maine Lobster

Limited Quantity Per Night  
Served with Lightly Scented Garlic Butter, Market Vegetable of the Day & Timbale of Blended Wild Rice  
\$22.50