

Nuage Lunch Prix Fixe \$22

First course

Salmon Tartare mustard soy & caviar

Tuna Tartare seaweed salad, masago, spicy sesame soy

Mix Baby Greens Or Seaweed Salad

Classic Caesar romaine lettuce, shaved parmesan, garlic croutons

Beef Steak Tomato & Sliced Onions oil vinaigrette, import blue cheese

Smoked Salmon Salad lemon oil and parmesan

Rock Shrimp Tempura spicy creamy sauce

Duck Confit Spring Roll hoisin sauce

Grilled Shrimp with portabella mushrooms, tomato basil relish

Lobster and asparagus purée soup, truffle oil infused

Second course

Salmon Sandwich grilled salmon mixed with mayo, celery, capers, French-fries

Crispy Flounder Nuage tartar sauce, French-fries

Tuna Steak sesame seed crust, sautéed asian vegetables, balsamic tamarind glaze, wasabi mayo

Filet Of Salmon wild scottish salmon, vegetables, teriyaki sauce **or** couscous, lemon caper

Chilean Sea bass broiled, miso sauce, sautéed spinach

Organic Chicken sautéed with french bean, mushroom, lightly spicy prescitto pepper sauce

Chicken ginger teriyaki and mix vegetables

Crab Cake braised sweet red cabbage, roasted grape tomato sauce

Japanese Wagyu Burger sautéed onions and mushrooms, fresh cut french-fries (10.00 supplement)

Grilled Shrimp Or Chicken Salad tomato basil relish, truffle citrus dressing for salad

Fusilli chicken or shrimp sun dried tomato, white mushroom, artichoke and spinach

Buckwheat Noodles chilled with seared tuna, sesame sauce

Third course (dessert)

Lemon Tart

Napoleon puffy pastry, mocha cream center

Ice Cream Or Sorbet mango, raspberry sorbet or Green tea and vanilla ice cream

Crème Brulee