



SAVOUR SIDNEY
THREE COURSE MENU

\$55 PER PERSON

PLEASE SELECT ONE ITEM FROM EACH SECTION

APPETIZERS

SEAFOOD CHOWDER

Clams, mussels, prawns, carrots, celery, potatoes

SCALLOPES

Celeriac veloute, king oyster mushrooms, peas

NICOISE SALAD

*Hard boiled egg, olives, green beans, cherry tomato, red onion,
fried capers, herb vinaigrette*

ENTREES

RIGATONI

Fennel sausage, mushrooms, arugula, vodka sauce

HERB CRUSTED CHICKEN

Sundried tomato, asparagus, chicken jus, orzo

SALMON BOWL

Teriyaki glazed salmon, rice, edamame, pickled vegetables, greens, spicy mayo

SUSHI DINNER

Emperor tuna roll, ebi nigiri (2 pieces), Asian sesame salad

DESSERT

ALMOND CHOCOLATE CAKE

Ice cream, chocolate sauce

BLUEBERRY CHEESE CAKE

Blueberry gel, whipped cream



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