

menu

Essence Lunch Menu

25th, 26th, 27th March 2025

Appetizers

Calamari Two Ways

Pan fried: Citrus cream sauce, Deep fried: Lemon Aioli

or

Roasted Red Pepper Soup (V, VG, GF)

Vegan sour cream, Chives

Entrées

Chicken Pot Pie

Mushrooms, Peas, Cream, Puff pastry

Tuna Two Ways

(Seared and Tartare)

Soba noodles, Avocado, Tempura crumbs

Tasting Plate of India (V)

Dal (lentils), Naan bread

(GF Upon Request)

Dessert

Chocolate Plate (V)

(VG Dessert Upon Request)

\$25.00 taxes extra

(V) Vegetarian, (VG) Vegan,

(GF) Gluten Friendly



We bring learning to the table.