

THE ——— ——— TERRACE

DINE LA LUNCH MENU

January 23 – February 6, 2026
Available Monday - Friday | 11am to 4pm
\$35 per person



TO START

Choice of

LITTLE GEM CAESAR

baby gem, avocado, olive oil toasted breadcrumbs

ROASTED LOCAL BEETS

dates, walnuts, xeres vinegar

ROOT VEGETABLE SOUP

pickled vegetables, garlic croutons, parsley oil

SWEET SHRIMP CRUDO** (+5)

shaved avocado, palm sugar, chili lime vinaigrette

PACIFIC AHI TUNA NIÇOISE SALAD** (+12)

grilled pears, heirloom tomatoes, cucumbers,
balsamic vinaigrette

ENTRÉE

Choice of

JIDORI CHICKEN BREAST

sweet pickled pearl onions, tamarind, fava bean ragout

KING SALMON PAVE**

asparagus marmalade, charred asparagus, crisp potato terrine

RIGATONI BOLOGNESE

beef veal, parsley, parmesan

GRILLED SKIRT STEAK (+15)

citrus chimichurri, peppercorn jus, steak fries

WHOLE GRILLED BRANZINO** (+18)

heirloom tomato, shiro dashi, olive oil

DESSERT

Choice of

HAZELNUT TIRAMISU

lady finger sponge, Frangelico mousse

APPLE TARTE TATIN (+3)

jasmine caramel, house made puff pastry,
Tahitian vanilla gelato



Tax and gratuity not included