

AURUS MENU FOR RESTAURANT WEEK 2012

VEG APPETIZERS:

FIRE ROASTED TOMATO BISQUE WITH PUMPKIN

chipotle sour cream

ROASTED BEET SALAD

Feta cheese, shaved baby cucumbers, roman artichokes, walnuts, zaatar spiced carrots cumin sherry vinaigrette

WHOLE WHEAT AND SEED FLATBREAD CROSTINI

Passata of tomatoes, olives, jalapenos, pepper dews & artichokes

HIMALAYAN RED RICE, BEAN AND CHARD CROQUETTES

Marinara sauce & tindli gherkin tartare

NON-VEG APPETIZERS:

COASTAL CRUNCH

Cajun prawns, crisp calamari, young corn kernels, cherry tomatoes, shaved coconut malai, romaine lettuce, tobasco-buttermilk dressing

SOUS N SAUTEED CHICKEN

Guava kaffir jam, jalapeno espuma

BEEF TAPA WITH "SOY-YUZU BATH"

Wok greens & shitake mushrooms

RAGOUT OF ESCARGOTS

VEG ENTREES:

NEW POTATO, TRUFLE & PYRAMIDINI

Sweet corn sugo & basil butter

BLACKENED COTTAGE CHEESE

Escabeche of black, kidney and garbanzo beans, bellpepper mousse

CAMEMBERT & SALPICON OF COURGETTES

asparagus stuffed crepes, artichoke puree & fonduta of spring onions and cherry tomatoes

CHOOSE FROM

mushroom risotto, green chili & beetroot, jambalaya, Mediterranean vegetable paella

NON-VEG ENTREES:

CHAR GRILLED LOCH DUART SALMON

harissa spiced, cous cous, olive chick pea salad, cardamom-pepper yogurt

BRAISED CHICKEN LEGGIES

spicy Chinese BBQ glaze, shitake fried rice and grilled bok choy

LAMB SHANK-8 HOUR BRAISE

Thai yellow spiced, steamed rice & Asian gremolata

TWICE BRAISED PORK BELLY

molten leek mash, apple fennel and red cabbage slaw, porcini jus

DESSERT:

BITTER CHOCOLATE MOUSSE

Iranian pistachio coulis, pistachio chikki,

Pistacho pound cake

WHITE CHOCOLATE & BASIL BAVAROIS

pistachio biscotti wafer, strawberry sphere