



By Chef Evgeny Mazor and Mira Pinchasov

STARTERS

Baby Spinach and Jerusalem Artichoke Soup

Served with seven-grain toast topped with grilled peppers and low-fat feta cheese spread

White and Red Quinoa Salad

Dried fruit, fresh herbs and chopped nuts in a lemon lime dressing

MAINS

Steamed Vegetables with Teriyaki, Sate & Sweet Chili Sauce

Shiitake and portobello mushrooms 
served over sushi rice in a bamboo steamer

Baked St. Peters Fish

Served on beetroot risotto in a citrus mint salsa

Norwegian Salmon Fillet with Cashew Cauliflower Cream

Cherry tomatoes, Kalamata olives, olive oil, garlic, and fresh herbs