ANCORA

WATERFRONT DINING AND PATIO

AMBLESIDE

GROUP LUNCH MENU · 3 COURSE

49 PER GUEST

FIRST PLATE

HEIRLOOM TOMATO SOUP

togarashi-spiced tomatoes, parsley oil, nori creme fraiche, crispy shrimp crackers

or

SEASONAL CAESAR SALAD

romaine, watercress, sauteed BC mushrooms, white anchovy, parmesan crisp, focaccia croutons, walnut, house Caesar dressing

ENTRÉE

FORBIDDEN RISOTTO

forbidden rice, spring vegetables, king oyster mushroom steak, smoked tofu, kale pistou, parmesan

or

PAN-SEARED ROCKFISH

kombu beurre blanc, fingerling potatoes, seasonal market vegetables, chives

DESSERT

VANILLA PANNA COTTA

strawberry salad, fresh fruit

or

JASMINE TAPIOCA PUDDING

lychee, shiso

ANCORA

WATERFRONT DINING AND PATIO

AMBLESIDE

GROUP LUNCH MENU · 3 COURSE

65 PER GUEST

FIRST PLATE

HEIRLOOM TOMATO & BOCCONCINI

heirloom tomatoes, fresh bocconcini, basil, balsamic, olive oil

or

MISO SEAFOOD SOUP

salmon, mussels, shrimp, wakame, kombu-basil

or

TUNA & SQUASH CONE

spicy tuna, tempura roasted squash, nori cone, scallion, spicy mayo

ENTRÉE

SALMON

crispy skin, kombu-basil beurre blanc, Mediterranean vegetable medley, crispy kale, chive oil

or

PORCINI CHICKEN

chicken breast, porcini duxelle puree, sansho tare, seared polenta, seasonal vegetables, Marsala jus

or

FORAGED MUSHROOM PASTA (VEGAN)

spaghetti, porcini & king oyster mushroom, smoked tofu, asparagus, kale pistou, sansho oil - parmesan on the side

DESSERT

CREME CARAMEL

oatmeal lace cookies, berries

or

SEASONAL SORBET

or

JAPANESE CITRUS TART

kabosu and mikan curd, Italian meringue, fresh berries

ANCORA

WATERFRONT DINING AND PATIO

AMBLESIDE

GROUP MENU · 3 COURSE

95 PER GUEST

FIRST PLATE

MANDARIN CEVICHE
market fish, baby scallops, shrimp, squid & mussels, mandarin-yuzu ceviche sauce, shiso, fennel shavings, shrimp chips

or

SALMON & IKURA HAND ROLL
salmon, ikura, cucumber, nori, sushi rice, yuzu-kosho aioli

or

FOREST MUSHROOM SOUP
sauteed forest mushrooms, roasted vegetable broth, enoki, espresso crème fraiche

ENTRÉE

SABLEFISH
sake-balsamic glaze, sansho squash, bok choy, quinoa alle erbe

or

BEEF TENDERLOIN 5OZ
seared Provencal fingerling potatoes, king oyster mushroom steak, balsamic orange heirloom carrot, Italian salsa verde

or

SEAFOOD RISOTTO
Arborio rice, lobster, prawn, scallop, grana padano, parsley oil

or

YUZU-MISO MARINATED ROASTED HALF EGGPLANT
Coconut curry sauce, roasted red pepper peperonata, caper-parsley salsa verde, nori dust (VG)

DESSERT

ROSE BERRY SYMPHONY (GF)
dark chocolate terrine, amarena cherries, orange supreme, burnt honey ice cream

or

ROOTS CAKE
carrot cake, mascarpone cream, fresh orange, ginger ice cream (GF)

or

VELVET NOIR (GF)
chocolate terrine, chocolate crumble, hojicha ice cream

ANCORA

WATERFRONT DINING AND PATIO

AMBLESIDE

GROUP MENU · 4 COURSE

129 PER GUEST · ONE CHOICE PER COURSE

AMUSE-BOUCHE

GLAZED PORK BELLY LOLLIPOP
hoisin-sake glaze, sesame, scallion

SALMON TARTARE CHIP
salmon tartare, shrimp chip, salmon caviar, yuzu-kosho aioli

FIRST PLATE

UNAGI TAMAGO ROLL
unagi, tamago, cucumber, nori, sushi rice, unagi glaze

LOBSTER BISQUE
lobster salpicon, tarragon, Japanese whiskey creme fraiche

BURRATA SALAD
burrata, heirloom tomatoes, basil, balsamic, olive oil, focaccia crostini

ENTRÉE

SABLEFISH
sake-balsamic glaze, sansho squash, bok choy, quinoa alle erbe

YUZU-MISO MARINATED ROASTED HALF EGGPLANT
Coconut curry sauce, roasted red pepper peperonata, caper-parsley salsa verde, nori dust (VG)

SEAFOOD RISOTTO
Arborio rice, lobster, prawn, scallop, grana padano, parsley oil

BEEF TENDERLOIN (5OZ)
potato pave, king oyster mushroom steak, orange balsamic charred heirloom carrot, Italian salsa verde

DESSERT

VELVET NOIR CIRCUS (GF)
chocolate terrine, burnt honey ice cream, chocolate crumble, cocoa brown butter cake, amarena cherries gel, orange supreme, lemon balm

MATCHA TIRAMISU
whiskey Japanese syrup

ZEPPOLE
ricotta, mascarpone, yuzu dough, pistachio ice cream, fresh raspberries

ANCORA
WATERFRONT DINING AND PATIO
AMBLESIDE

CANAPE SELECTION

AMUSE-BOUCHE

BLUE CHEESE CRÈME BRÛLÉE 79 · dozen
miso caramel

JAPANESE CURRY, YUZU FISH TARTARE 98 · dozen
shrimp cracker

FROM THE SEA

CARAMELIZED SCALLOP FLAMBÉ 110 · dozen
Nikka Coffee Grain Whisky

SALMON TARTARE CRUNCH 105 · dozen
scallop, cucumber, yuzu, avocado

OYSTER, GREY GOOSE VODKA SHOOTER 160 · dozen
salmon roe

PREMIUM OYSTER 160 · dozen
spicy ponzu, cucumber, herring caviar

ROYAL OYSTER 200 · dozen
spicy japanese scallop tartare, cucumber, sturgon caviar

HALIBUT SEAWEED TEMPURA BITE 140 · dozen
tartar sauce

ALBACORE TUNA TARTARE 90 · dozen
avocado, shiitake

GRILLED OCTOPUS BOUCHÉE 130 · dozen
cannellini bean cream

BUCKWHEAT BLINI 125 · dozen
salmon caviar, yuzu crème fraîche

SALMON SUSHI PIZZA WEDGE 118 · dozen
crispy rice, fresh crab salad, avocado, salmon, unagi sauce

FROM THE LAND

BEEF TENDERLOIN 100 · dozen
grainy Dijon cream cheese, crispy focaccia toast, chive

GLAZED PORK BELLY LOLLIPOP 90 · dozen
hoisin-sake glaze, sesame, scallion

SHORT RIB CROQUETTE 115 · dozen
Yuzu kosho Ailoil, pickled vegetables

VEGETARIAN

CHILLED MINT PEA SOUP LATTÉ (VG) 75 · dozen

BELGIAN ENDIVE & JEWEL BITE (VG) 85 · dozen
“Jewel” garnish assumed pomegranate arils + nuts

TRUFFLED MUSHROOM ARANCINI 88 · dozen
parmesan fonduta, crispy shallot

MISO-GLAZED EGGPLANT SKEWER 90 · dozen
sesame, scallion, nori dust

MUSHROOM TORTELLINI 85 · dozen
henoki, musroom, Pinot Grigio cream sauce

BURRATA & HEIRLOOM TOMATO CROSTINI 90 · dozen
basil oil, balsamic glaze, micro shiso