



GOLDEN PEAKS

- RESTAURANT -

Dinner Menu

Appetizers

Homemade prawn dumplings

Aromatic coconut broth, pak-choy and ginger

24

Beef Tartare*

Avocado puree, pickled cucumbers, green apples and jalapeños granité

22

64° Perfect egg*

Roasted parsnip, parmesan foam and toasted hazelnuts

19



Mains

Daily Homemade Fresh Pasta

33

Fresh Roasted Salmon

Citrus hollandaise, cumin and carrot purée burned carrots

39



Crispy Duck Breast

Braised onions, beetroot purée and raspberry duck jus

42



Slow cooked Beef Cheek

Charred leek, beef fat potatoes, horseradish buttermilk sauce

40



Desserts

Mango Carpaccio

Lemongrass foam, mellilot panna cotta

14

Golden Peaks Lemon Pie

Lemon and juniper cream, almond crumble, black pepper meringue

13



Vegetarian Option



Vegan option



Gluten-Free option

*Note: Eating raw or lightly cooked foods of animal origin may increase your risk of food poisoning.



GOLDEN PEAKS

- RESTAURANT -

Kids Menu

Includes a small juice, milk or soft drink

3-10 years old 15\$

11-15 years old 18\$

Mains

Salmon with roasted potatoes or vegetables



Or

Mac & Cheese



or

Grilled Cheese with oven roasted potatoes, salad, or veggies



Desserts

Vanilla gelato & cookie

Or

Summer Strawberry Soup

Madeleine biscuits, orange blossom cream, meringues, strawberries and strawberry soup



Vegetarian Option



Vegan option



Gluten-Free option

**Note: Eating raw or lightly cooked foods of animal origin may increase your risk of food poisoning.*