

**“Experience the Senses” with Tantra’s Aphrodisiac Beauty Cuisine®**

**Vietnamese Noodle Soup**

Nourishing lemon grass broth assorted Asian vegetables and egg noodles

**Love Apple**

Hand-picked vine ripe tomato layered with Laura Chenel Goat Cheese discs and fresh picked Basil leaves. Drizzled with Basil Oil, Micro Greens and Toasted Pine nuts

**Black Rock Grilled Ribs**

Asian inspired baby back ribs served with a warm Bok Choy salad

**Moroccan Mussels**

Steamed spicy mussels with tomatoes harissa sauce and black Thai rice

**“ Tantra Temptations”**

**“Cooking is like love, It should be entered into with abandon or not at all”**

**Beef Tenderloin**

Mustard marinated tenderloin, porcini confit, black truffle mash finished with a Cuban coffee glaze and coriander cream sauce

**Chicken Tikka**

Boneless thigh meat marinated in yogurt, served with a warm chickpea salad and a ginger garlic sauce

**Grilled King Salmon**

Salmon Pinwheel with Gingered Black Thai Rice, Napa Cabbage & Shitake Stir Fry with sweet bell peppers and a soy sake glaze

**Seafood “Hot pot”**

Lobster, mussels, catch of the day, shitake mushrooms and Asian aromatics in coconut broth

**Desserts**

**Chef ‘s daily selections**

”Enjoy my culinary journey.”

Chef de cuisine Jeffrey Beauchamps