



# Sonara Restaurant

## Starters

### Onion soup *D Veg*

Classic onion soup topped with melted cheese on toast

### Oriental kofta meatballs *D*

Succulent meatballs glazed with cherry molasses

### Levantine green lentil salad *V Veg*

A refreshing salad featuring pomegranate and celeriac

### Carrots & pumpkin tartare salad *V Veg*

A vibrant salad made infused with Bergamot & cumin spices

### Mushroom tartlet *D Veg*

A savory tart filled with flavorful mushrooms

## Main Course

### Mandarin-infused roasted chicken

Roasted chicken with a citrusy mandarin infusion

### Black angus beef tagliata

Finely sliced served with a flavorful demi-glaze sauce

### Grilled garlic provencal local prawns *SF*

Local prawns grilled to perfection with garlic butter & parsley

## Sides

### Roasted forgotten vegetables *V Veg*

Roasted seasonal vegetables

### Butternut squash truffle risotto *D Veg*

Creamy risotto with butternut squash and truffle

### Crunchy sauté potatoes *E*

Potato slices perfectly sautéed in maitre d'hotel butter

## Desserts

### Chocolate fondant with creme chantilly *D N G*

Delicious Valrhona dark chocolate fondant topped with creme chantilly

### Assorted mignardises *D N G*

A selection of bite-sized sweet treats

*S* - Sesame Seeds *G* - Gluten *N* - Nuts *D* - Dairy *V* - Vegan *Veg* - Vegetarian  
*P* - Pescatarian *SF* - Shellfish *E* - Egg