

APÉRITIF

ALCOHOLIC

Mimosa or Sparkling Wine

NON-ALCOHOLIC

Incorruptible Champagne or The Lone Fir

TO START

ROCKFISH AND COHO CEVICHE

Green Papaya Salad • Grilled Corn

PORT WINE INFUSED BEEF CONSOMMÉ

Herb Celestine

HEIRLOOM TOMATO BOCCONCINI

Balsamic Vinegar Pearls • Basil Pesto

LARGE PLATES

GRILLED BC COD

Colombo Spiced Seafood Crème • Celeriac Puree
Sautéed Bok Choy • Crispy Leek

STRIPLOIN AND LOBSTER DUO

Sauce Maltese • Butternut Squash Purée • Broccolini
Charred Carrot

TAGLIATELLE

Truffle • Grilled Asparagus • Confit Cherry Tomato
Rich Cream Sauce

STILL HAVE ROOM

BABA AU RHUM

Chantilly Cream • Dark Cherry Compote

FLOURLESS CHOCOLATE CAKE

Vanilla Gelato • Fresh Berries

SELECT ONE ITEM PER COURSE
SEE YOUR SERVER FOR ALLERGENS

**THREE COURSE MENU \$80 PER PERSON
BEFORE TAX AND GRATUITY**

AN 18% AUTO GRATUITY FOR PARTIES OF 8 OR MORE
WILL BE APPLIED

MANTLES
RESTAURANT | LOUNGE



NOURISH THE ADVENTURE

THANK YOU FOR DINING WITH US AT MANTLES.