

## **Gluten Free Menu**

### **Asian Night**

Tuesday

#### **Glazed Salmon**

Cold smoked salmon, pan grilled with mango sauce, accompanied with Asian mushrooms, spinaches, bamboo shoots and red chilis

**\$480.00 pesos**

#### **Japanese Tempura Shrimps**

Deep fried and accompanied with fresh carrots, jicama and cabbage salad, plum sauce and rice vinegar with mustard sauce

**\$520.00 pesos**

#### **Roasted Duck**

Marinated with ginger and lemon tea plant, slowly roasted, served with tamarind sauce, mango chutney and potato croquette

**\$440.00 pesos**

#### **Oriental Pork Ribs**

Low braised pork ribs with sweet soy, ginger, lemon tea plant sauce, sesame seeds, accompanied with steamed rice, mixed vegetables and crispy noodles

**\$380.00 pesos**

#### **Pomodoro Pasta**

Gluten free pasta with pomodoro sauce, fresh basil and parmesan cheese

**\$320.00 pesos**

#### **Alfredo Pasta**

Gluten free pasta with parmesan creamy sauce and fresh parsley

**\$320.00 pesos**

#### **Pesto Basil Pasta**

Sautéed gluten free pasta with basil, parmesan cheese, pine nuts and garlic sauce

**\$320.00 pesos**