

THANKSGIVING

SEASON GREETINGS

May the blessings of Thanksgiving fill your heart and home with joy.



APPETIZERS

- ✔ **HOMEMADE OLIVE OIL FOCACCIA BREAD 16**
BLACK OLIVE TAPENADE
- SMASHED AVOCADO & MAIZE TORTILLA CHIPS 16**
- ✔ **VEGETARIAN FULLY LOADED SALAD 14 | 24**
ROASTED BELL PEPPER PURÉE, MARINATED FETA CHEESE, CHERRY TOMATO, PARMESAN CHEESE
PICKLED RED ONION, HOMEMADE SUN-DRIED TOMATO FOCACCIA
- FRIED CHICKEN WINGS 14 | 28**
TOSSED IN OUR HOUSE CARIBBEAN SAUCE, SESAME SEEDS
- VIETNAMESE FISH CAKES 23**
NUOC MAM CHAM (DIPPING FISH SAUCE)
- ✔ **HOMEMADE CARROT HUMMUS 23**
CARROT, CHICKPEAS, TAHINI SESAME PASTE SERVED WITH HOMEMADE ZA'ATAR FOCCACCIA
- PULLED CHICKEN SALAD 22 | 28**
LETTUCE MESCAL TOSSED IN CREAMY LOW-FAT DRESSING, PARMESAN CHEESE
VEGETABLE GOODIES TEMPURA, HOMEMADE ZA'ATAR FOCCACCIA
- RAMEN BEEF BOWL 28**
BEEF & SOY CONSOMMÉ SOUP FROM JAPAN, SHAVED BEEF, NOODLES, SWEET SOY
HARDBOILED EGG, MUSHROOMS, WATER SPINACH, SERVED WITH ROASTED ONION CHILI & PEANUT OIL

ENTRÉE

- SIGNATURE THAI COCONUT GREEN CURRY CHICKEN 28 | BEEF TENDERLOIN 36 | SHRIMP 40**
EGGPLANT, GINGER, LEMONGRASS, GARLIC, FRESH CHILIS SERVED WITH JASMINE RICE
- SIGNATURE FISH 35**
CRISPY RED SNAPPER FILLET, BEETROOT COUSCOUS, CRISPY SIDE SALAD
- WAGYU BEEF BURGER 35 | ✔ BEYOND MEAT VEGGIE HAMBURGER 30**
HOMEMADE SESAME BRIOCHE, LETTUCE, RED CABBAGE, TOMATO, ONION, DILL PICKLES RELISH
LONGBAY TOO MANY HERBS SAUCE SERVED WITH HOMEMADE FRENCH FRIES & FRESHLY MADE KETCHUP
- ANGUS BEEF TENDERLOIN FILET STEAK 42**
RUSTIC FINGERLING POTATO MASH, ROASTED BROCCOLI, WHITE TRUFFLE DEMI-GLACE
- LES ACADIANS CRUCIAN STYLE SWEET & SPICY HALF CHICKEN 45**
CHICKEN SLOWLY BRAISED IN CARIBBEAN SPICE BLEND, FRESH CHILIS, GINGER, SPRING ONIONS
FRESH TURMERIC, GARLIC, SMOKED PAPRIKA, SERVED WITH YELLOW RICE & BEANS, CHICKEN SAUCE DIP BOWL
- BUTTERY LOCAL LOBSTER TAIL 65**
COOKED SOUS VIDE, PANKO AND PARSLEY CRUSTED, WILTED SPINACH, CHARDONNAY CREAM SAUCE
- HERBED ROASTED BEEF 45**
ROASTED ANGUS BEEF STRIPLOIN, CHATEAU POTATO, SEASONAL VEG AND RED WINE SAUCE
- ROAST TURKEY WITH FRUIT AND BREAD STUFFING 42**
ROASTED TURKEY WITH SAUSAGE WRAPPED BACON, FONDANT POTATO, VEG AND TURKEY AUS JUS SAUCE

DESSERT

- BANOFFEE CAKE 18**
GRAHAM CRACKER CRUST, SALTY CARAMEL, BANANA, CREAM
- PECAN SCOTCH PIE 18**
BUTTERSCOTCH, VANILLA CREAM, CHOCOLATE DRIZZLE
- SEASONAL LOCAL FRUIT PLATTER 16**
- TRADITIONAL PECAN PIE 18**
BAKED SWEET DOUGH CRUSTED PECAN PIE WITH ROASTED PECAN NUTS AND CHANTILLY CREAM

