

ANGORA

WATERFRONT DINING AND PATIO
FALSE CREEK

EASTER MENU DINNER 3 COURSE

\$55 per person

PRAWN CAUSA

smoked prawn, avocado mousse, panca emulsion

or

PAPA A LA HUANCAÍNA SALAD

romaine hearts, fingerling potatoes,
soft boiled egg, kalamata olive soil

WINDBERRY FARM CHICKEN

potato pave, mushroom purée,
seasonal vegetables, chicken jus

or

FORBIDDEN RICE SEAFOOD PAELLA

poached egg, shrimp, peruvian corn,
sablefish croquettes

PICARONES

pecans, spiced syrup, ice cream

or

SORBET

daily selection

Executive Chef **Sebastián Delgado**

PRICE EXCLUDES TAX AND GRATUITIES