

CORPORATE LUNCH

OPTION #1 – \$55 per person

Starter

Chicken noodle soup, roast chicken, mirepoix and parsley noodles

or

Mixed greens salad, shaved fennel, heirloom cherry tomato, celery hearts, breakfast radish and champagne vinaigrette

or

Eggplant arrabiata, fried eggplant, buffalo mozzarella, whipped ricotta, aged balsamic, pickled onion and basil

Mains

Organic salmon nicoise, french beans, fingerlings, olive, anchovy and red wine dressing

or

Organic chicken burger, gruyere, pickled cucumber, dill aioli, lola rossa and beefsteak tomato

or

Spaghetti, veal ricotta meatballs, tomato, basil and reggiano

Desserts

Dark chocolate cake, caramel chocolate ganache, cocoa nib tuile, hazelnut praline pastry cream

or

Coconut cream cheesecake, honey graham cracker, toasted coconut, lime

or

Seasonal fruit, sorbet

Guests choose from the starter course, main course and dessert course.

Menus are seasonally updated and subject to change.

ONE Restaurant can also customize menus.

“This is not a typical meeting; this is a carefully planned experience that will inspire guests to think outside the box.”

— Mark McEwan

OPTION #2 – \$65 per person

Starter

Yellowfin tuna sashimi, yuzu dressing, coriander and jalapeno

or

ONE Caesar salad, artisanal romaine lettuce, crisp pancetta, reggiano, focaccia croutons and caesar vinaigrette

or

Eggplant arrabiata, fried eggplant, buffalo mozzarella, whipped ricotta, aged balsamic, pickled onions and basil

or

Chicken noodle soup, roast chicken, mirepoix and house made pasta

Mains

Rainbow trout, quinoa apple salad, endive, roasted grapes, spiced almonds and cider vinaigrette

or

Steak salad, grass fed P.E.I. tenderloin, baby heirloom beets, whipped goats cheese, endive, honeycomb, walnuts and maple vinaigrette

or

Organic chicken burger, gruyere, pickled cucumbers, dill aioli, lola rossa and beefsteak tomato

or

Pappardelle, short rib ragu, crushed root vegetable, ricotta and parsley

Desserts

Dark chocolate cake, caramel chocolate ganache, cocoa nib tuile, hazelnut praline pastry cream

or

Coconut cream cheesecake, honey graham cracker, toasted coconut, lime

or

Seasonal fruit, sorbet

Guests choose from the starter course, main course and dessert course.

Menus are seasonally updated and subject to change.

ONE Restaurant can also customize menus.

OPTION #3 – \$75 per person

Starter

Yellowfin tuna sashimi, yuzu dressing, coriander and jalapeno

or

Lobster spoons, butter braised with vermouth

or

Heirloom beet salad, whipped goats cheese, endive, honeycomb, walnuts and maple vinaigrette

or

Crispy chicken tacos, korean BBQ sauce, napa slaw, sesame aioli and avocado

Mains

6oz U.S.D.A Prime burger, onion aioli, iceberg lettuce, tomato, bread & butter pickle, smoked bacon and Havarti

or

Butter chicken, scented rice, naan bread, mango chutney and cucumber-mint raita

or

Linguini, lobster, mussels, clams, prawns and shellfish broth

or

Grilled octopus, chickpea, chorizo aioli, piquillo peppers and chili vinaigrette

Desserts

Dark chocolate cake, caramel chocolate ganache, cocoa nib tuile, hazelnut praline pastry cream

or

Coconut cream cheesecake, honey graham cracker, toasted coconut, lime

or

Seasonal fruit, sorbet

Guests choose from the starter course, main course and dessert course.

Menus are seasonally updated and subject to change.

ONE Restaurant can also customize menus.