



CELEBRATING  
Le Jolie Concours  
DESIGN  
TWENTY YEARS

*MOTORVAULT*

*Culinary  
& Beverage  
Offerings*



# Culinary Offerings



SEAFOOD COCTEL - OCTOPUS/SHRIMP/CALAMARI

THE CORK & CRAFT

CAJUN AHI TUNA CRUDO WITH CHIPOTLE AIOLI & MICRO GREENS



MUSSEL BISQUE + DUCK TACOS



BBQ BEEF MEATBALLS + CINNAMON DONUT HOLES



KOREAN SHORT RIB WITH GOCHUJANG SLAW



ROYAL OSSETRA AND GOLDEN KALUGA VARIANTS



MENU SUBJECT TO CHANGE. MAY NOT BE SUITABLE FOR VEGAN OR GLUTEN FREE DIETS.



GOLDEN SOUP WITH ASSORTED HOTPOT DISHES



HAMACHI CRUDO WITH BLOOD ORANGE PONZU, NINJA RADISH,  
SERRANO OIL & RICE PAPER CHIPS



CARNITAS STREET TACOS

**KATSUYA KO**

SPICY TUNA CRISPY RICE



PAELLA



NA WINE ALONGSIDE A HOUSE MADE FUNCTIONAL NA COCKTAIL



CREOLE JAMBALAYA, GUMBO, BUTTER BEANS WITH CORNBREAD



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WICKED CAESAR SALAD + PENNE DE KATHLEEN

## ORIGEN

CORVINA CEVICHE TOSTADA WITH SALSA VERDE & CHIPOTLE DRESSING



FRESH HOT BAGELS + A VARIETY OF SCHMEAR



TOM KHA SOUP (GF) - THAI CURRY COCONUT BROTH, EDAMAME & SHRIMP



CHICKEN SKEWER WITH CUCUMBER



CHOCOLATE TRUFFLES AND BONBONS, FILLED WITH:  
BROWN SUGAR, RASPBERRY GANACHE, DARK CHOCOLATE GANACHE, VANILLA CREME,  
VEGAN VANILLA CREME



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SUSHI



THE AMALFI LLAMA

SHORT RIB EMPANADAS WITH CHIMICHURRI



BBQ PORK FRIED RICE



*Signature Serves*



Moody, inventive cocktails presented with dramatic flair.



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