



the Bean

Thursday November 16th
LUNCH

CHEF'S DISH OF THE DAY

Maple Glazed Pork
with sage & roast pears

~

Rosemary Pan Jus

~

Tortellini
stuffed with cheese in a pesto cream

~

Blistered Baby Peppers
in vinegar & oil

HEARTY SOUP DE JOUR

Beef Barley
cooked in red wine & bay leaves

SNACK ATTACK

Crispy Onion Rings
with arrabiata sauce



CHEF JEROME'S SALAD OF THE DAY

Pasta Salad
with sun dried tomato, olives,
spinach & parmesan cheese



PLUS

Chef Jerome's Exquisite Salad
& Sandwich Bar

SPECIALTY CREATION

VEGAN | GLUTEN FREE | DAIRY FREE

Vegan Bacon & Beans
slow cooked with tomato,
potato & olive oil

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Steamed Wild Rice
with green peas

~

Blistered Baby Peppers
in vinegar & oil

SOUP DE JOUR

VEGAN | GLUTEN FREE | DAIRY FREE

Roast Tomato Soup
with basil & black pepper



the Bean

Thursday November 16th
DINNER

CHEF'S DISH OF THE DAY

Korean Braised Veal Shanks
with tamari & peach

~

Steam Buns with Kimchi

~

Nasi Goreng
with scallion, ginger & sambal

HEARTY SOUP DE JOUR

Thai Chicken Soup
with ginger, coconut &
green onion

SNACK ATTACK

Spicy Crispy Yam
with gochujang mayo



CHEF JEROME'S SALAD OF THE DAY

Japchae Noodle Salad
with shredded vegetables
& sesame dressing



PLUS

Chef Jerome's Exquisite Salad
& Sandwich Bar

SPECIALTY CREATION

VEGAN | GLUTEN FREE | DAIRY FREE

Meatless Chicken Fillet & King
Oyster Mushrooms
with honey & sesame paste

~

Nasi Goreng
with scallion, ginger & sambal

~

Steamed Green Vegetables
with black pepper & crispy garlic

SOUP DE JOUR

VEGAN | GLUTEN FREE | DAIRY FREE

Dim Sum Soup
with ginger, green onion
& roasted nori