



AURORA
COMPLEMENTARY THERAPIES

DINNER MENU

WELCOME TO NESOI

Aurora is honoured to be partnering with world-renowned Canadian Chef,
Michael Johnston.

This is his first restaurant venture outside of his native Canada. Based in Canada,
Johnston is one of the country's most celebrated Michelin Starred Chefs and TV
personalities. His gourmet philosophy is

“Dining Without Borders” – the notion of combining locally sourced products
with the very best of Asian flavours to create innovative dishes.

DINNER

Two Course **£32.50**

Three Course **£39.50**

APPETISERS

King Crab Salad with tomato-ginger mousse, coconut-cucumber cream served with crispy
bread

Mesclun Salad with sweet-sour cherry tomatoes, pickled root vegetables and garlic croutons

Salmon Two Ways prepared teriyaki and tartare style with rice wine marinated cucumber and
melba toast

WARM APPETISERS

Lobster Half with citrus fruit salad, quinoa, chestnuts and homemade olive-lemon mayonnaise

Linseed Roasted Scottish Scallops with black garlic and lemon tapioca

Slow-Cooked Honey-Soy Pork Belly served with mango salad and sesame cream

Light Cream Of Chicken Essence with shiitake mushrooms and crispy chicken skin

FISH

Grilled Turbot with Asian-style rice noodles and coconut-lime foam

Roasted Sea Bass with macadamia nut gnocchi, cauliflower couscous and curried potato fondant

MEAT

Devonshire Duck Breast with red cabbage, teriyaki jus and crispy potato dumplings

Braised Beef Cheek with creamy lemongrass polenta, summer vegetables and rich red wine sauce

Roasted Wiltshire Lamb Rack with Szechuan pepper crust, Thai asparagus, celery and blood orange

Aged Aberdeen Angus Beef Prime Rib with stuffed onions, yuzu cream and roasted vegetables

DESSERTS

Passion Fruit Poached Peach with almond mousse and bourbon vanilla ice-cream

Summer Tarte with raspberries, meringue and frozen lime yoghurt

A Study In Apples £10.50 apple and calvados sorbet with whipped meringue and yuzu broth

West Country Artisanal Cheese Selection £11.50 served with Johann's chutneys and Bath Oliver biscuits

All sample menu prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

If you require further information on ingredients that may cause you an allergy or intolerance, please speak to a member of the restaurant team before you order your meal. If you do have a food allergy, you should inform one of our restaurant team so we can minimise the risk of cross-contamination during the preparation and service of your food.