



AURORA
COMPLEMENTARY THERAPIES

LUNCH 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.

LUNCH

Two Course **£22.50**

Three Course **£29.50**

APPETISERS

Sautéed Prawns with quinoa citrus salad and homemade olive-lemon mayonnaise

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

FISH

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

MEAT

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

Lemongrass Marinated Grilled Chicken with Asian noodles and coconut foam

Crusted Pork Cutlet with lemon infused bean ragout, crispy bacon and potato plums

DESSERTS

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

Summer Tarte with raspberries, meringue and frozen lime yoghurt

West Country Artisanal Cheese Selection 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.