

# Ambrosia

RESTAURANT & LOUNGE

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## SHARE

### **BREAD & BUTTER**

BRICK OVEN BAKED BREAD | HOUSE-MADE BUTTER

5

### **PACIFIC YELLOWFIN TUNA POKE**

HAWAIIAN POKE SAUCE | KIMCHI GLAZE | CUCUMBER | TOBIKO | FURIKAKE |  
WONTON CRISPS

18

### **PEPPERCORN CRUSTED ANGUS BEEF CARPACCIO**

SHAVED PARMESAN | FRIED CAPERS | PICKLED SHALLOTS | GARLIC CHIPS | DIJON  
DRESSING

21

### **GRILLED RED PRAWNS**

CILANTRO & LIME MARINADE | AVOCADO MOUSSE | ASIAN SLAW | SESAME SEEDS |  
CILANTRO OIL

19

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## SALAD

### **BABY KALE CAESAR**

BUTTERED FOCACCIA CROUTONS | CRISPY PANCETTA | GRATED EGG | PARMESAN  
TUILE | HOUSE-MADE GARLIC DRESSING

17

### **POWER GREENS**

RED QUINOA | CHICKPEAS | CRUNCHY SLAW | EDAMAME | THAI COCONUT  
DRESSING

15

SOCIAL MEDIA | [AMBROSIA.NARAMATA](https://www.ambrosia.naramata.com)

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## MAIN

### ANGUS FLAT IRON STEAK

FORNO ROASTED POTATOES | SEASONAL GREENS | TORCHED BLUE CHEESE  
DRIZZLE | MALDON SALT

30

### TAGLIATELLE CARBONARA

HOUSE-MADE EGG PASTA | CRISPY PANCETTA | FREE RUN YOLK | PARMESAN SNOW

24

### BRICK GRILLED CHICKEN

HOUSE SPICE RUB | BRAISED GREENS | TRI-COLOURED HEIRLOOM POTATOES |  
GRILLED LEMON BEURRE BLANC

29

### LOIS LAKE STEELHEAD

MISO & WHITE WINE GLAZE | GRILLED BOK CHOY | SHIMEJI & OYSTER  
MUSHROOMS | BLACK LENTIL RAGU

32

### WILD RED PRAWNS

COCONUT JASMINE RICE | THAI GREEN CURRY SAUCE | STIR FRY VEGETABLES

30

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## DESSERT

### CRÈME BRÛLÉE

OUR CHEF'S CREATION | SEASONAL FLAVOURS

12

### FRUIT WINE SUNDAE

GOURMET VANILLA GELATO | ELEPHANT ISLAND FRUIT WINE REDUCTION |  
HOUSE-MADE SHORTBREAD COOKIE | SEASONAL FRUIT

12