



## tapas style entrees - \$14

### calamari

**Pan Seared with Indian Spice**  
yellow curry, almonds, snap peas  
grape tomatoes

**Grilled Baby Calamari Stuffed with Israeli Cous Cous**  
feta, preserved lemon, herbs, garlic aioli

**Crispy Asian Spiced Salt and Pepper Squid**  
green onions, wok fried peppers

### tuna

**Ahi Tuna Tartar with Asian Pear**  
mushroom, tobiko, ginger soy  
dressing, nori wraps

**Sumac Seared Yellow Fin Tuna**  
watermelon tabouleh salad, crispy golden beet

**Grilled Tikka Masala Rubbed Albacore**  
curried baby potatoes, okanagan chutney

### beef

**Oxtail Cappelletti with White Truffle Cream**  
parmesan reggiano, shaved black truffle

**Seared' AAA' Thai Beef**  
cucumber, chili vinaigrette, bean sprouts, peanuts

**Garam Marsala, Tamarind Braised Short Rib**  
crushed cumin, baby potatoes  
wild mushrooms

### prawn

**Pan Seared Steamed Prawn Gyoza**  
scallions, ginger, ponzu dipping sauce

**Falafel Breaded Prawns in Mini Pita**  
tomato iceberg lettuce, cucumber, tahini

**Vindaloo Prawns**  
okra, spinach, tomatoes, mint raita  
poppadom crisp

### lamb

**Milk Braised Lamb Leg**  
cauliflower, cashew curry, mint raita

**Lamb Kibbeh with Goat Cheese and Pistachio**  
caramelized onion, beans

**Seared Rare Lamb Loin**  
thai vegetables, herb-shallot dressing

### arctic char

**Tea Smoked Arctic Char**  
black thai rice, lemon grass, cream  
mango-lychee salsa

**Seared Arctic Char over Vindaloo Curry**  
spinach, patty pans, baby potatoes

**Breaded Arctic Char Cake**  
roasted red pepper coulis, micro green salad

### pork

**Goan Roasted Pork Loin**  
pomegranate molasses, cauliflower  
spinach, apple chutney

**Korean Style B.B.Q. Baby Back Ribs**  
toasted peanuts, green onions

**Stuffed Prosciutto Wrapped Pork**  
wild mushrooms, herb gnocchi  
red wine demi-glace

### chicken

**Moroccan Chicken Tajine**  
figs, apricots, preserved lemon  
saffron herb couscous

**Indonesian Chicken Satays**  
lemon grass peanut sauce

**Kashmir Style Tandoori Chicken**  
grilled baby leeks, basmati rice  
mango chutney

### vegetarian

**Crispy Vegetable Pakora**  
shredded yam potato curry  
smoked paprika, roasted mango-mint purée

**Crisp Thai Vegetable Salad**  
wild honey vinaigrette, marinated tofu

**Moroccan Spiced Grilled Vegetables**  
lentils wrapped in phyllo  
roasted pepper coulis

## side sharing dishes

**Grilled Naan Bread with Hummus And Roasted Garlic \$6**  
**Casablanca Green Salad \$8**  
**Spicy Szechuan Style Asian Long Beans \$13**

**Dungeness Crab Risotto \$18**  
**Silk Route Mussels Feature \$14**  
**Daily Fraser Valley Vegetarian Feature \$12**



## chef's selections choice of any three - \$17

**Pan Seared Steamed Prawn Gyoza**  
scallions, ginger, ponzu dipping sauce

**Oxtail Cappelletti with White Truffle Cream**  
parmesan reggiano, shaved black truffle

**Grilled Tikka Masala Rubbed Albacore**  
curried baby potatoes, okanagan chutney

**Indonesian Chicken Satays**  
lemon grass peanut sauce

**Crispy Asian Spiced Salt & Pepper Squid**  
wok fried peppers

**Seared Rare Lamb Loin**  
thai vegetables, herb-shallot dressing

**Korean Style B.B.Q. Baby Back Ribs**  
toasted peanuts, green onions

**Crispy Vegetable Pakora**  
shredded yam potato curry  
smoked paprika, roasted mango-mint purée

**Pan-seared Breaded Arctic Char Cake**  
roasted red pepper coulis  
micro green salad

Executive Chef  
Mark McEwan

# SANAAFIR

Executive Sous Chef  
Milton Tanswell