

oasis

Pesah Menu

"Doda Rima's" famous Matzoh Ball

Matzoh ball and porcini soup. It's so good!
Vegetarian, Kosher.

Salmon Gravlax

House made salmon gravlax with creme fraiche
and cucumber and white vermouth jam.
With grilled baguette, or matza.

Oasis Legendary Zucchini Ssalad alla Roma

Julienne zucchini, lemon, white truffle oil and
Pecorino Romano.
The best starter to any meal.

Pomello

Pomello, red onion, green papaya, and toasted
cashew salad with fresh Thai basil
and green chili.

"Gyuniko"

Pounded slices of rump steak wrapped around
green onions, grilled, with Shiro white rice
miso sauce and shiso.

Crispy Spring Rolls but not what you think:

Handmade delicate nets, filled with ground
chicken and Asian herbs,
naam pla and lemongrass dipping sauce.

Vegan (and Kosher) Lasagne:

Paper thin slices of zucchini layered with
our secret handmade (no dairy) vegan
"ricotta", rich fresh tomato sauce,
and roasted in the oven.
Can be made with or without bread crumbs
and Parmesan Reggiano. (Vegetarian, not Kosher)

Beef Filet

Beef Filet, grilled endives, tiny black lentils,
our handmade red chili and chives sauce.

Roasted Salmon

Roasted Salmon, pistachio and almond pesto,
fire-roasted tomatoes with Arak olive oil.

Grilled Duck Breast

Grilled Duck Breast, potato puree,
tempura grapes (rice flour) French violet jam.

Denis Filet

Denis Filet, crispy skin, sauce of black pepper
and shallot caramel, kaffir lime leaves,
salad of fragrant herbs, rice noodles, sprouts,
and lime and naam pla sauce.

Desserts:

Matcha green tea and white chocolate mousse, jasmine cream

Strawberry carpaccio (cut and paste)
with dark chocolate sorbet

Almond crisp with white truffle ice cream and salted caramel sauce