

CLEVELAND
EST • 1930
SANDS
HOTEL

CUP DAY MENU

Entrée

Crispy pressed pork belly with pumpkin purée and a vibrant apple gel.

Tuna ceviche with sesame and soy, rice-paper crisp, and pickled seaweed salad.

Vegetarian / Vegan Option — Watermelon ceviche

Maining

Vegetarian / Vegan Option — Spanish stuffed pepper with rocket and Parmesan salsa salad.

Roasted bone-in chicken breast with dauphinoise potato, sweet roasted shallots, and spring greens.

Herb-crusted salmon fillet on citrus and saffron risotto, with broccolini and blistered cherry tomato emulsion.

Dessert

An opulent selection of signature cakes, seasonal fruits, artisan cheeses, and fine charcuterie.

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option
LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option
Seafood Origin: A – Australian | I – Imported | M – Mixed

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.