

AKASHA SPA MENU

In keeping with the spa's healthy living philosophy, the Akasha menu changes seasonally to provide the freshest ingredients. From a nutritional perspective, our spa cuisine utilizes the natural elements, nutrients, and minerals in food to assist the body so that it can function at an optimal level of vitality.

The dishes indicated with the Akasha logo State are recommended by our Health Expert and Personal Trainer Dogan Yilidz to maintain a balanced and healthy lifestyle.

STARTERS

MAIN COURSE

Silken Tofu Curry £12 (v) Spiced Almonds, Blood Orange,

Baby Leaves

Barbecued Shrimp £12

Chilli, Mango and Coriander Salsa

Rye Bread Bruschetta £12 \$

Smashed Avocado, White Anchovies

Heirloom Tomato Salad £19

with Buffalo Mozzarella, Basil

Marinated Tuna Tartar £14

Nori, Fried Onions, Ginger

Roasted Heritage Beetroots £9 (v)

Blood Orange and Candied Walnuts

Wild Rice Pilaf £19 🕸

Japanese Aubergine, Datterino Tomatoes, Puffed Grains, Coriander Raita

Lemon Poached Chicken Buddha Bowl £24 \$

Miniature Summer Rolls, Roast Sweet Potato, Heritage Beetroot, Chickpeas, Avocado, Edamame, Puffed Rice, Toasted Almonds

Scottish Smoked Salmon £22

Capers, Horseradish, Cream Cheese, Salmon Caviar and Dill, Brown Bread

Hispi Cabbage £18

Romesco Sause. Toasted Almonds

Wild Seabass £28

Prawns, Ratte Potatoes, Samphire

DESSERT

Chilled Mango Soup £14 43

Coconut Chantilly

Fennel Crème Brûlée £12 🐯

Kiwi Granita. Fennel Confit

Mint and Grapefruit Sorbet £12 🕸

Toasted Rice Pudding

Seasonal Fruit Plate £14

Selection of Ice Creams £8



BEVERAGES

JUICES Cold-pressed juices £6.50

Easy Green Kale, spinach, celery, romaine, cucumber, apple and lemon

Benefits: Skin health, immunity and anti-inflammatory properties. Contains both vitamins and minerals important for bone health and is packed full of alkaline forming ingredients, which help the body function more optimally.

Berry Boost Apple, strawberry, lemon, mint

Benefits: Rich in antioxidant, immunity, anti-inflammatory, aids digestion. High in vitamin C to support the immune system, the liver and optimise skin health. Lemon and mint are both thought to optimise digestive health through promoting digestive secretions and acting as an anti-spasmodic respectively.

Fiery Apple Apple, lemon, ginger

Benefits: Aids digestion, provides energy, immunity, alkalizing. Ginger is great for supporting the circulatory system and contains high levels of natural phytonutrients that have antioxidant-like effects.

Clean Beet Apple, beetroot, lemon, ginger

Benefits: Provides energy, anti-inflammatory, antioxidant. Beetroot contains betaine to help optimise liver detoxification and removal of toxins from the body, as well as nitrates, a natural blood vessel dilator which benefits endurance based exercise.

Clean Carrot Carrot, Orange, Apple, Ginger

This sweet and smooth juice is a perfect boost to breakfast. A source of both Vitamin A & C to help boost skin health and support immunity. Rich in beta-carotene from carrots, this is the precursor to vitamin A, an essential nutrient needed for the production of healthy skin cell's.

Sweet Citrus Orange, Lemon, Tangerine, Grapefruit, Turmeric, Cayenne and Black Pepper

High in vitamin C and E, this is great for people who love the classic OJ but want even more nutrition. Add a boost of antioxidants with the added benefit of Turmeric.

Water+ Blue Spirulina Water, Lemon Juice, Agave Syrup, Fytoblue Powder (Blue Spirulina)

Our Water+ Blue Spirulina is the coolest juice on the block. Spirulina is a special type of blue-green algae and has been named the 'food of the future' as it's a good source of protein, B vitamins and iron

Water+ Probiotics Water, Lemon Juice, Agave Syrup, Strawberry Juice, Dragon Fruit Juice, Probiotics

With the usual stress which comes with everyday life and low fibre diets, our healthy gut bacteria can become compromised. Our Pink Probiotic Water+ contains a special strain of good bacteria, 'Baccilus Coagulans', which can have a positive role on gut health.

TEAS All teas and infusions £6

Black Tea

Lychee and Rose, Noir Mango Noir

Flavoured Black Tea

Lychee and Rose Noir, Mango Noir

Green Tea

Jasmine Pearls, Jade Tips

White Tea

Silver Needle

Infusions

Lavender , Organic chamomile,Triple Mint Red berry and hibiscus, Lemongrass and ginger Ginger and turmeric, Olive leaf

CHAMPAGNE

Glass (125ml) / Bottle (750ml) Veuve Clicquot, Brut, N.V. £16 / £85