

GROUP LUNCH MENU A

ONE RESTAURANT – JANUARY 2026

GROUP PLATED LUNCH MENU A - \$125 PER PERSON

FIRST COURSE CHOICE OF

Albacore Tuna Sashimi

ponzu, ginger, chili, cilantro, sesame and wasabi-avocado puree
or

Local Greens

carrots, beets, radish, avocado, edamame, cucumber, cashew, sesame-ginger dressing

MAIN COURSE CHOICE OF

Tandoori Chicken Supreme

eggplant rice, mint chutney yogurt, cashews
or

Branzino

lemon gel, tartare butter sauce, fennel salad
or

NEW/SCHOOL Plant Based Salmon

glass noodles, peppers, carrots, shiitake, sesame, coriander
or

Steak Frites

6 oz. striploin, herb and garlic frites, fine herb salad and red wine reduction

DESSERT CHOICE OF

Apple Custard Tart

Granny Smith apple, spiced vanilla custard
or

Cookie and Cream

chef's chocolate chip cookie served warm with vanilla bean ice cream
or

Fresh Fruit and House Made Sorbet

**menu price is subject to change and excludes beverages, tax and gratuity
Menus are updated seasonally and are subject to change*

GROUP LUNCH MENU B

ONE RESTAURANT – JANUARY 2026

GROUP PLATED LUNCH MENU B - \$95 PER PERSON

FIRST COURSE CHOICE OF

Caesar Salad

romaine, double smoked bacon, garlic croutons, sun dried tomato and Parmigiano Reggiano
or

Korean Chicken Tacos

gochujang, pickled cabbage, sesame aioli and avocado

MAIN COURSE CHOICE OF

ONE Burger

ONE sauce, cheddar, iceberg lettuce, tomato, onion, pickles and frites
or

Tandoori Chicken Supreme

eggplant rice, mint chutney yogurt, cashews
or

Baked Rigatoni

wagyu beef sausage, pickled peppers, smoked mozzarella, asiago, San Marzano tomato, herb gremolata
or

NEW/SCHOOL Plant Based Salmon

glass noodles, peppers, carrots, shiitake, sesame, coriander

DESSERT CHOICE OF

Apple Custard Tart

Granny Smith apple, spiced vanilla custard
or

Cookie and Cream

chef's chocolate chip cookie served warm with vanilla bean ice cream
or

Fresh Fruit and House Made Sorbet

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GROUP LUNCH MENU C

ONE RESTAURANT – JANUARY 2026

GROUP PLATED LUNCH MENU C - \$85 PER PERSON

FIRST COURSE CHOICE OF

Local Greens

carrots, beets, radish, avocado, edamame, cucumber, cashew, sesame-ginger dressing
or

Korean Chicken Tacos

gochujang, pickled cabbage, sesame aioli and avocado

MAIN COURSE CHOICE OF

ONE Burger

ONE sauce, cheddar, iceberg lettuce, tomato, onion, pickles and frites
or

Fried Chicken Sandwich

Taiwanese style, slaw, sweet chili, habanero ranch, coriander
or

Rigatoni

veal ricotta meatball, San Marzano tomato and Parmigiano Reggiano
or

Mushroom Bolognese

rigatoni, pine nut parmesan, house-made bomba

DESSERT

Fresh Fruit and House Made Sorbet

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GROUP PLATED LUNCH MENU D - \$135 PER PERSON

APPETIZER PLATTERS FOR SHARING

Wagyu Sliders

gruyere, crispy onions, horseradish aioli and beef au jus

Tuna Sashimi

crispy rice cake, avocado-wasabi puree, ginger, chili and ponzu

Wild Mushroom Arancini

Crispy truffled risotto ball, double cream brie, roasted garlic aioli and aged balsamic

Korean Chicken Tacos

gochujang, pickled cabbage, sesame aioli and avocado

FIRST COURSE

Quinoa Salad

farro, quinoa, couscous, cauliflower, squash hummus, apple, pumpkin seed, dates, maple-apple dressing

MAIN COURSE CHOICE OF

Tandoori Chicken Supreme

eggplant rice, mint chutney yogurt, cashews

or

Branzino

lemon gel, tartare butter sauce, fennel salad

or

Mushroom Bolognese

rigatoni, pine nut parmesan, house-made bomba

or

Steak Frites

6 oz. striploin, herb and garlic frites, fine herb salad and red wine reduction

DESSERT CHOICE OF

Apple Custard Tart

Granny Smith apple, spiced vanilla custard

or

Cookie and Cream

chef's chocolate chip cookie served warm with vanilla bean ice cream

or

Fresh Fruit and House Made Sorbet

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