

CAVIAR CREATION

Egg Caviar	38
Toasted Egg Yolk and Caviar with Herbs	38
Tuna Tartare with Caviar, Toasted Brioche	48

APPETIZER

Guacamole with Pistachio, Warm Crunchy Tortillas	20
Cheese Platter, Cranberry and Walnut Bread, Green Apple Chutney	36
Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze	20
Yellowfin Tuna Tartare, Avocado, Ginger Marinade, Spicy Radish	32
Burrata, Meyer Lemon Jam, Ciabatta Bread, Basil	25
Sri Lankan Crab Toast with Lemon Aioli, Avocado	28
Butternut Squash Soup with Wild Mushrooms	16
Crispy Calamari, Yuzu Dipping Sauce and Sesame Spiced	20
Chicken Samosas, Cilantro Yoghurt Dip	20
Seared Spiced Foie Gras, Cabbage, Grainy Mustard	30

SALAD

<i>Add Chicken 8, Tuna 10, Sea Trout 10 or Shrimp 12</i>	
Kale and Broccoli, Soft Boiled Egg, Parmesan, Croutons	20
Heart of Romaine, Caesar Dressing, Lemon, Chili	19
Warm Three Grain with Mushrooms, Roasted Delicata Squash	20
Green Chili Dressing	
Endive and Pear, Black Pepper Buttermilk Dressing and Mint	19
Puffed Quinoa	
Warm Shrimp, Avocado, Tomato, Champagne Vinegar Dressing	26

PASTA AND PIZZA

Rigatoni with Meatballs, Smoked Chili Tomato Sauce	28
Fresh Tagliatelle with Clams, Chili, Parsley	28
Black Truffle and Fontina Cheese Pizza	36
Tomato, Fresh Mozzarella, Chili and Basil Pizza	20

VEGETARIAN

Tender Winter Vegetables with Green Curry	25
Crunchy Eggplant Parmesan, Pickled Finger Chilies, Basil	25

FISH

Seared Sea Trout, Chili-Pumpkin Seed Broth, Delicata Squash	36
Roasted Cod, Broccoli Rabe, Spicy Herbal Coconut Broth	44
Spice Crusted Snapper, Sweet and Sour Broth	39

MEAT

Crackling Organic Chicken, Spinach, Habanero Hot Sauce	33
Veal Milanese with Parmesan, Escarole, Sour Cherry, Pecans	28
Grilled Peppercorn Crusted Beef Tenderloin, Potato Gnocchi	68
Brussels Sprouts and Sage	
Cheeseburger with Brie, Black Truffle Mayonnaise, French Fries	32

LUNCH SET MENU

2 Course 40, 3 Course 48
(Inclusive of Coffee or Tea)

Avocado Lettuce Cups, Sprouts, Yogurt and Toasted Seeds
or

Clam Chowder, Smoked Bacon, Potatoes

Seared Sea Trout, Sweet and Sour Carrot Sauce with Basil
or

Grilled Pork Chop, Glazed Bok Choy and Mint

Passion Fruit Sunflower

or

Basil Panna Cotta with Berries and Cassis Sorbet

WINE BY THE GLASS / CARAFE / BOTTLE

15/45/75

Adami Extra Dry Dei Casel Prosecco di Valdobbiadene, Veneto, IT
Mount Riley Sauvignon Blanc 2018, Marlborough, NZ
Durvillea D Astrolabe Rosé Pinot Noir 2017, Marlborough, NZ
Château Barreyres Cabernet Sauvignon 2014, Haut-Médoc, FR