



LUNCH MENU

one-pot cream of mushroom soup

wild rice | garlic crostini
US\$10

chilled tomato & watermelon gazpacho

pistachios | basil oil
US\$8

roasted salmon nicoise salad

*baby potatoes | green beans | quail egg | herb salad | olives | cherry tomatoes |
mustard & caper vinaigrette*
US\$16

marinated mozzarella & anti pasto salad

*bocconcini cheese | assorted olives | basil pesto | salami |
sun dried tomatoes | italian vinaigrette*
US\$15

cous-cous prawn salad

*vegetable cous-cous | slow roast tomatoes | cucumber |
garden greens | lemon olive oil*
US\$15

beef burger with baconnaise sauce

*toasted sesame burger bun | tomato compote | candied jalapeno peppers |
cheddar cheese | fries | side salad*
US\$16

grilled ratatouille tartini with burrata

sourdough | oven roast assorted vegetables | basil pesto | seasonal greens salad
US\$15

caesar salad taco wrap

grilled chicken | parsley butter spread | lettuce | caesar dressing
US\$14

tilapia almonidine

root vegetable hash | almonds, capers & parsley sauce | lemon
US\$18

LUNCH MENU

fried sushi rolls

a choice of vegetarian or tempura prawn california rolls | sushi condiments
US\$12

creamy spinach gnocchi

toasted pine nuts | truffle oil
US\$15

parmigiana

crispy fried aubergine | tomato ragout | grana padano cheese | rocket
US\$15



DESSERTS

lemon tart

baked lemon curd | frozen yoghurt
US\$10

coffee tiramisu

mascarpone cream | coffee ice cream
US\$12

apple tarte tatin

crispy puff pastry | baked apples | vanilla ice cream
US\$8

carrot cake

cream cheese frosting | candied carrot | butterscotch sauce
US\$12

assorted ice cream & sorbet

homemade ice cream: berry | chocolate | vanilla | amarula | baileys
sorbets: lemon | masala | coconut | frozen yoghurt
US\$8

dietary restrictions

 vegetarian  vegan  gluten-free  dairy-free  nut-free  sea food  pork  spicy

Gluten-Free Alternatives Available: If you have a gluten intolerance or preference, please let your server know.