

SALADS

HONEY & SOYA GLAZED POKE BOWL 65 (G)(N)(V)
Quinoa, Cucumber, Local Baby Tomatoes, Edamame Beans, Sweet Corn, Avocado, Carrots, Mango, Wakame, Tofu, Ginger Sriracha Dressing
With Katsu Chicken 85 | With Sticky Wagyu Beef 95

★ **GRILLED ARTICHOKE SALAD 60** (V)
Locally Sourced Mixed Lettuce, Carrot, Local Candy Tomatoes, Lemon Dressing

CAESAR SALAD 60 (D)(G)(S)
Crispy Baby Gem, Caesar Dressing, Parmesan, Sour Dough Crisp
Add Grilled Chicken 25 | Grilled Prawns 45

GREEN LENTILS SALAD 60 (D)(V)
Cucumber, Zucchini, Roasted Bell Peppers, Chives, Lemon Dressing, and Feta Cheese

APPETIZERS & SOUPS

★ **TRUFFLE AND MUSHROOM ARANCINI 85** (D)(G)
Tomato Sauce, Basil, Parmesan Cheese

SLOW ROASTED STICKY WAGYU BEEF 95 (D)(G)(S)
Homemade 5 Spice Sauce, Asian Slaw, Spicy Sesame Dressing

CAULIFLOWER STEAK 65 (D)(V)
Balsamic Glazed Sun Dried Tomatoes, Butter, Chimichurri Sauce, Herb Oil

GRILLED OCTOPUS 95 (D)(G)(N)
Romesco Sauce, Confit Potato, Kalamata Olives, Heirloom Tomato, Zaatar Pesto

BAKED PHYLLO WRAPPED FETA 60 (D)(G)
Sesame Seeds, Honey, Green Salad, Cherry Tomato

ARABIC LENTIL SOUP 45 (G)(V)
Served with Sumac Croutons, Lemon Wedges

MAIN COURSES

FRIED RICE WITH MIXED VEGETABLES 85 (G)(V)
Flavorful Stir-Fried Rice with Carrots, Beans, Cabbage, Sweetcorn, Spring Onion, Garlic, Soy Sauce
Add Eggs 10 | Grilled Chicken 25 | Prawns 45

TRADITIONAL BUTTER CHICKEN 125 (D)(G)(N)
Chicken Cooked in Rich Tomato Gravy Served with Steamed Rice, Paratha, Poppadum & Pickle

★ **PAN SEARED MEDITERRANEAN SEA BASS FILLET 180** (D)(S)
Artichoke Puree, Cherry Tomato, Black Olives

CHICKEN KATSU BURGER 125 (D)(G)
Fried Local Chicken, Asian Coleslaw, Sesame and Sriracha Mayo, Served with French Fries

SIGNATURE CHEF'S BURGER 145 (D)(G)
Smashed Beef, Red Cheddar, Caramelized Onion, Braised Mushroom, Tomato, Lettuce, Gherkins, Burger Dressing, Potato Bun, Serve with French Fries and Pickled Jalapeno

Chef's Special



PAPPA AL POMODORO 60 (V)(G)(D)
Italian Tomatoes, Crispy Bread, Basil, Pecorino Romano Cheese

RISOTTO WITH MIX MUSHROOMS 115 (V)(D)

DOVERSOLE FILLET WITH LEMON, CAPERS SAUCE & BROCCOLINI 220 (D)(S)
Pan Seared Doversole, Broccolini, Lemon/Capers/Butter Sauce

ANGUS STRIPLOIN WITH RED WINE REDUCTION SAUCE & MASHED POTATO 230 (D)(A)
Angus Striploin, Red Wine, Butter, Demi Glace Sauce, Mashed Potato

GRILLS

AUSTRALIAN GRILLED LAMB CHOPS 210 (220g)
ANGUS BEEF TENDERLOIN 220 (200g)
ANGUS BEEF STRIPLOIN 205 (250g)
CORN-FED CHICKEN BREAST 125 (165g) (D)
MEDITERRANEAN SEA BASS FILLET 180 (250g) (S)

All Grills are inclusive of one side & one sauce

Starch	Veggies	Sauces
French Fries (G)(V)	Charred Broccolini (D)(V)	Lemon Butter Reduction (D)
Sweet Potato Fries (D)(G)(V)	Grilled Asparagus (D)(V)	Green Pepper Corn (D)
Roasted Baby Potato (D)(V)		
Mashed Potato (D)(V)		
Steam Rice (V)		

PASTAS

TAGLIATELLE BOLOGNESE 115 (D)(G)
Slow Braised Angus Beef, Tomato Sauce, Butter, and Parmesan Cheese
FUSILLI ARRABIATA 95 (D)(G)
Italian Tomato Sauce with Dried Chilli
★ **SPAGHETTI CACIO E PEPE 110** (D)(G)
Pecorino Cheese, Parmesan Cheese, Black Pepper, and Butter

DESSERTS

★ **CITRUS BLUEBERRY DELIGHT 45** (D)
Silky Lemon Cream, Rich Blueberry Sauce, Tangy Homemade Lemon Sorbet, Airy Lemon Foam, and Crisp Meringue

GIANDUJA CHOCOLATE LAYERS 50 (D)(G)(N)
Layered Gianduja Chocolate with Chocolate Mousse, Caramel Cream, Crunchy Base, Hazelnut Praline, and Airy Praline Foam

★ **STRAWBERRY OLIVE CROSTATATA 50** (D)(G)(N)
Sweet Tart Base with Olive Oil Infused Almond Cream, Berries, and Homemade Vanilla Ice Cream

FRESH FRUIT PLATTER 45 (V)
Seasonal Fruit Cuts

BANOFFEE POT 45 (D)(G)(N)
A Classic Banoffee Pie with Crumbly Base, Dulce Cream, Vanilla Cream, Fresh Banana Slices, and Chocolate Cream

CRÈME BRÛLÉE 45 (D)(G)(N)
Classic Crème Brûlée with Silky Vanilla Custard and a Crisp Caramelized Sugar Crust

SELECTION OF
HOMEMADE ICE CREAMS & SORBETS (D) 20 PER SCOOP
Vanilla Ice Cream, Chocolate Ice Cream, Pistachio Ice Cream, Hazelnut Ice Cream, Lemon Sorbet, Strawberry Sorbet