
STARTERS

GARDEN MIXED LEAF SALAD 75 (V,G)
italian mesclun leaves, cherry tomatoes, asparagus,
roasted hazelnuts & hazelnut dressing

SWEET CORN SALAD 65 (V)
sweetcorn, mixed herbs, lime dressing

FRESH CRUDITÉS 45 (V,D)
fresh vegetable & truffle crème fraîche dip

TUNA TARTARE BITES 85
baby gem lettuce, tobiko, chive, apple berry capers
& balsamic reduction

FRIED CALAMARI 55
smoked paprika, potato starch, chives & fresh lemon

STRACCIATELLA TARTINE 55 (G,D)
fresh stracciatella, basil, balsamic reduction & fresh figs

HOMEMADE MARINATED OLIVES 35 (GAR)
citrus zest, garlic & piment d'espelette

**CHEF'S SELECTION OF MINI CHARCUTERIE
& CHEESE BOARD** 95 (D,G,
homemade cheese crackers & condiments

PARMESAN TRUFFLE FRIES 65 (D)
parmesan, truffle & chives

TEMPURA & SLIDERS

PRAWNS TEMPURA 75 (SF,G)
mango, cilantro, red chili & wasabi mayo

MINI BRIOCHE CHICKEN SLIDERS 65 (G,D)
potato wedges & lime spicy mayo

MINI BRIOCHE BEEF SLIDERS 75 (G,D,GAR)
potato wedges & lime spicy mayo



MAINS

HOMEMADE RIGATONI PASTA WITH TOMATO 95 (D,G,GAR)
tomato sauce, basil & aged parmesan cheese

GRILLED BLACK ANGUS STRIPLOIN STEAK (150g) 155 (A,GAR)
mix salad and beef jus

DESSERTS

PISTACHIO CRÈME BRÛLÉE 55 (D,G,)
caramelized sugar & roasted pistachio crumble

SELECTION OF ICE CREAM 55 (D,G)
vanilla, pistachio, chocolate

FRESHLY SLICED GARDEN FRUIT PLATTER 70 (V)
seasonal fruits

