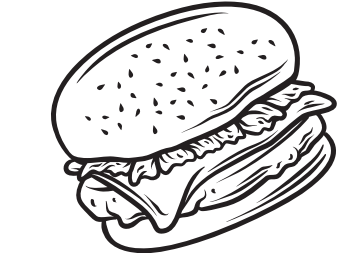




APETIZERS

WARM SPINACH, ARTICHOKE AND CHEDDAR DIP (G)(D)(V)	35
grilled bread and tortilla chips	
FISH TACOS (S)(D)(G)	50
crisp white fish, pico di gallo, light chili aoili	
BARBEQUE CHICKEN WINGS (D)(G)	45
ranch dressing	
VEGETABLE PAKORA (V)(D)	40
mint chutney, cucumber salad, masala spice	
CLASSIC NACHOS (D)	40
sour cream, cheese sauce, guacamole	
CAJUN CHICKEN QUESADILLA (D)(G)	45
cheddar cheese, roasted pepper salsa, guacamole	
LOCAL COBB (D)	45
blue cheese crumble, iceberg lettuce, boiled eggs, rocket leaves, avocado, turkey bacon bits, honey mustard dressing	
HEALTHY LOCAL (V)(G)	45
quinoa, pomegranate, apple, avocado, citrus agave dressing	
ITALIAN SALAD (D)(G)(V)	45
fried buffalo mozzarella, roma tomatoes, fresh basil, olives, white balsamic dressing	
CAESAR SALAD (S)(D)(G)	45
romaine lettuce, garlic croutons, parmesan cheese, turkey bacon	
Add Chicken	15
Add Prawns (S)	22

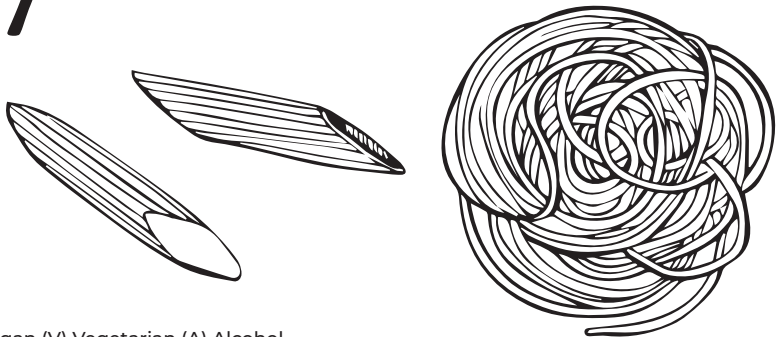


BURGERS & SANDWICHES

WAGYU BEEF BURGER (G)(D)	65
cheddar cheese, pickle, caramelized onions, special sauce	
COUNTRY FRIED CHICKEN SANDWICH (G)	55
crispy fried chicken breast, coleslaw, sriracha mayo, ciabatta bread	
STEAK SANDWICH (G)	60
grilled beef minute steak, doorstep bread, onion jam	
ALL SANDWICHES ARE SERVED WITH SLAW AND FRENCH FRIES	

PASTA

MUSHROOM RISOTTO (V)(D)	65
sautéed wild mushrooms, truffle cream, gremolata	
SPAGHETTI BOLOGNESE (G)	60
beef ragu stewed with crushed tomatoes and oregano	
PENNE ARRABIATA (G)(V)	50
garlic, tomato and chili reduction	
PRAWN LINGUINI AGLIO E OLIO (G)(D)(S)	70
sautéed prawns with garlic, lemon, a touch of chili & olive oil	
SPAGHETTI AND MEATBALLS (G)(D)	60
tomato reduction with wagyu beef & mozzarella meatballs	
3 CHEESE MACARONI BAKE (D)(G)(V)	55
cream and shallot sauce, grilled zucchini, gratinated cheese crust	



THE MAIN EVENT

CHICKEN SATAY (N)	75
nasi goreng, peanut dip, prawn crackers	
GRILLED LAMB KOFTA	80
garlic sauce, sumac, grilled tomato, and fries	
CLASSIC FISH & CHIPS (G)(D)(S)	80
battered cod, homemade fries, tartare sauce, mushy peas	
PAN SEARED SALMON (S)(D)	90
green beans, cauliflower, caper salsa, rocket salad	
BUTTER CHICKEN CURRY (D)	75
steamed rice, mango pickle poppadum and raita	
CURRY OF THE DAY	70
daily authentic special – please check with your server for today’s specialty	
ROASTED LAMB CHOPS	100
garlic mashed potatoes, rosemary jus, turnips, green peas and mint	
SEAFOOD CHOW MEIN (S)(G)	90
wok tossed seafood and greens with egg noodle finished oyster garlic sauce	
LOCAL FRIED CHICKEN (G)	79
buttermilk fried chicken, bbq aioli, warm potato salad	
MEXICAN BEANS TACO SHELLS (G)(V)	65
braised black beans with peppers and spices, crisp taco shell, mexican rice, guacamole	
GRILLED RIBEYE STEAK 250 GR	140
steak served with fat chips, salad and choice of mushroom or peppercorn sauce	

SIDES

Mashed Potato	20
French Fries	20
Steamed Vegetables	20
Basmati Rice	20



DESSERT

RASPBERRY CRÈME BRULEE (D)	40
with honey glazed mixed berries	
PISTACHIO TRES LECHES CAKE (D)(N)	40
pistachio chantilly pistachio milk syrup.	
“SNICKERS BAR” (D)(N)(G)	40
salted caramel sauce	
TRYPMISU (A)(D)	40
sponge finger, amaretto cream, cocoa powder	
LE PROFITEROLE (D)(N)	40
with vanilla ice cream, hazelnut crunch.	