

APPETIZERS

- Onion Soup with La Maudite Beer and Louis d'Or cheese 12.00
- Grilled octopus with Iberian chorizo, brined onions, house hummus, grilled lemon and parsley pesto 17.00
- Gnocchi Bolognese with lobster, arugula and parmesan 21.00
- Classic Caesar salad, bacon, rosemary scented croutons, parmesan Reggiano, caper garlic dressing 15.00

MAINS

- Grilled Angus flat iron steak with a Korean BBQ glaze, fingerling potatoes, Chinese broccoli and shimeji mushrooms 39.00
- Icelandic cod, clams, chorizo, lima beans, fingerling potatoes, garlic, tomatoes, kale, parsley broth and fried jalapenos 36.00
- Grilled half chicken, quinoa, Lebanese cucumbers, Kalamata olives, pickled onions, Bulgarian feta, red wine vinaigrette 32.00
- Pho soup, pan seared five-spice duck, soba noodles, gai lan, bean sprouts, Thai basil, daikon radish and carrot salad 38.00
- Smoked meat style pork ribs, pickle and potato salad, marinated cabbage and yellow mustard 33.00

EAT WELL MENU

Our Chef has crafted these delicious dishes with your well-being in mind, giving you the freedom to choose when it comes to portion size, nutritional balance and quality of ingredients.

TUNA TATAKI TOGARASHI

Half 15.00 | Full 18.00
Pickled vegetables, ginger, edamame beans & mayo

CAPRESE SALAD

Half 12.00 | Full 15.00
Heirloom tomatoes, mozzarella di Bufala, basil aioli, white balsamic

FARRO RISOTTO

Half 12.00 | Full 15.00
Wild mushrooms, pumpkin, truffle & Parmigiana Reggiano

MEYER LEMON GLAZED SALMON

Half 28.00 | Full 34.00
Quinoa, sweet potato, watercress and fennel

QUINOA AND HUMMUS TOSTADAS

Half 22.00 | Full 27.00
Avocado, cherry tomatoes, coriander, black bean fritters, corn, garlic and lemon flavoured vegan sour cream

AHI TUNA POKE

Half 30.00 | Full 35.00
Avocado, edamame beans, papaya, carrots, tempura, bean sprouts, Sambal, sesame and soy vinaigrette

OUR SOURCING PROMISE

We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible..

