

# LUNCH

## BRUNCH *\*from 11am to 2:30pm*

HAM & CHEESE CRÊPE • ham, mushroom, mozzarella, rucola & red onion salad	95
SHAKSHUKA • eggs on tomato, paprika & spices	90
AVOCADO TOAST • radish, pickles onion & poached eggs	95
BURGER MUFFIN • bacon, avocado, mozzarella, fried egg & sriracha sauce	90
TOASTED TUNA MELT • tuna, mozzarella, onion, chili, sourdough & garden salad	115
SMOKED SALMON BAGEL • red onion, capers & dill cream cheese	140

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## TO SHARE

BEEF TAGLIATA • sliced sirloin, rucola, parmesan & mustard seeds	125
TACOS (2PCS) • grilled fish, avocado, red cabbage, tomato salsa & chilli dressing	115
GRILLED BABY SQUID • garlic, parsley, lemon & aioli	105
SHRIMP'WRECK • crispy fried prawn, mango salsa, sweet & sour sauce	110
POP CORN FALAFEL • corn, pop corn, herbs & harissa	65
TRUFFLE PARMESANO FRIES	80
HUMMUS • crudites, sourdough	75
SPICY CHICKEN WINGS • with ginger chili sauce	95

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## STARTER & SALAD

YUZU CEVICHE • marinated barramundi, ginger, cucumber, tomato, avocado & coriander	120
PRAWN PAPAYA SALAD • green papaya, carrot, sugar snap, mango, pomelo & coriander	130
TUNA TARTARE • wasabi cream, mango & tempura bok choy	125
THAI SALAD • sliced beef, rice noodle, red cabbage, cucumber, mint, coriander, peanuts & chili soy dressing	125
GAZPACHO • cold soup made of tomato, paprika, cucumber, olive oil & sourdough	75
MEDITERRANEAN TABBOULEH • mini falafel, feta, bulgur, mint, lime, tomato, cucumber & romana	95

*\*additional 21% for taxes & services*

## MAIN COURSE

- HOMEMADE PAPPARDELLE** • pesto alla trapanese, sun-dried tomato, eggplant, olive, almond & parmesan 115
- GRILLED TUNA STEAK** • green beans, confit shallot, sauce vierge & straw potatoes 140
- IKAN MASAR** • Barramundi, sweet miso, ginger, stir fry vegetable & basmati rice 160
- GRILLED STRIPLOIN** • (220g) grilled vegetable, bearnaise & mashed potato 255
- KING PRAWNS** • chilli marinade, corn puree, edamame succotash & chimichurri 175
- ROASTED CHICKEN** • balsamic sweet potato mash, green peas, asparagus & roasted garlic veloute 135
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- GOURMET BURGER** • australian beef, mozzarella, truffle mayo, tomato, onion chutney, rucola & fries 155
- CRISPY CHICKS BURGER** • chicken breast, pineapple slaw, aioli, romana & fries 120

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## DESSERT

- TRADITIONAL FRENCH CREPES** • nutella/sugar & lime/jam 60
- SUNDAE BROWNIE** • peanut butter, vanilla ice, whipped cream & nuts 70
- CHOCOLAT FONDANT** • with passion fruit coulis & vanilla gelato 85
- CARAMEL CHEESECAKE** • raspberry sorbet 70
- FRUIT PLATTER** • seasonal fruits, yogurt and granola 70
- GELATO** • 30/ scoop

*\*additional 21% taxes and services*

# DINNER

## TO SHARE

<b>BEEF TAGLIATA</b> • sliced sirloin, rucola, parmesan & pickled mustard seeds	125
<b>GRILLED FISH TACOS (2PCS)</b> • avocado, red cabbage, tomato salsa & spicy mayo	115
<b>BABY SQUID</b> • garlic, parsley, lemon & garlic aioli	105
<b>TRUFFLE &amp; PARMESAN FRIES</b>	80
<b>POP CORN FALAFEL</b> • sweet corn, popcorn, herbs & harissa	65
<b>SPICY CHICKEN WINGS</b> • with ginger chili sauce	95
<b>HUMMUS</b> • crudites, sourdough	75

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## STARTER

<b>BEEF TARTARE</b> • served with brioche, capers & dijon mustard	175
<b>CHILLED CARROT &amp; GINGER SOUP</b> • coconut, lime, coriander & sourdough	75
<b>BURRATA</b> • tomato, passion fruit, basil & vanilla	150
<b>TUNA CRUDO</b> • capers, anchovy & lemon dressing	115
<b>SEARED SCALLOPS</b> • cauliflower, citrus, fennel, lemongrass & coriander oil	135
<b>12 HOURS PORK BELLY</b> • cavolo nero, apple, shitakee & pickled shimeji	140

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## MAIN

<b>ROASTED CHICKEN BREAST</b> • homemade gnocchi, romesco sauce, zucchini & asparagus	150
<b>HOMEMADE SPINACH &amp; RICOTTA AGNOLOTTI</b> • tomato sauce & parmesan	140
<b>BARRAMUNDI</b> • poached in spiced coconut sauce, bok choy, sugar snap & basmati rice	170
<b>BEEF TENDERLOIN</b> • roasted & pureed carrot, crispy potato pave, red wine & shallot sauce	345
<b>LE CANARD</b> • duck breast, polenta chips, beetroot, pumpkin, radicchio, orange & five spice jus	220
<b>SEAFOOD RISOTTO</b> • peas, gremolata, prawn, octopus & baby squid	190

*\*additional 21% taxes and services*

# DINNER

## - SPECIAL OF THE DAY -

**BLACK ANGUS STRIPLOIN** • for 2 pax 700g 1.250

Choice of 3 sides + 1 sauce:

french fries, mashed potato, grilled vegetables,  
green beans with confit shallots or garden salad

Bearnaise or Chimichurri

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## DESSERT

**CHOCOLAT FONDANT** • with passion fruit coulis & vanilla gelato 85

**COCO & BASIL PANACOTTA** • raspberry & short bread 70

**CARAMEL CHEESECAKE** • raspberry sorbet 75

**HOMEMADE GELATO** • 35/scoop

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## DIGESTIF

**HOMEMADE LIMONCELLO** 90

*\*additional 21% taxes and services*