

TO BEGIN WITH

Scallops: Seared Scallops With Artichoke & Cauliflower Puree, Pickled Mushroom, Crispy Turkey Bacon, And Almond Mandarin Beurre Blanc. (Gf)(Sf)(D)(N) **9.50**

Smoked Scottish Salmon Salad: Tender smoked Scottish salmon with baby spinach, radish, cucumber, avocado, and dill lemon dressing. (GF) **8.00**

Crispy Fried Prawn Salad: Mix Green Leaves. Crispy Panko Prawn, White Cannellini Beans, Parmesan, Siracha Dressing. (Sf) **8.00**

Crab Meat Cake: Served with a classic remoulade sauce. (SF) **7.50**

Crispy Fried Calamari: Served with tangy tartare sauce and zesty marinara sauce. (SF) **6.50**

Seabass Spiced Tacos: Topped with zesty tomato salsa, creamy guacamole, and a dollop of sour cream. (D) **6.00**

Beef Carpaccio: Thinly sliced Angus beef tenderloin, topped with shaved parmesan, fresh rocket leaves, drizzled with truffle oil, and sprinkled with pine nuts. (N) **10.5**

Beef Rib Ssamjang: Cherry wood smoked beef rib served with crisp little gem lettuce, drizzled with savory Korean BBQ sauce, and accompanied by a refreshing pipirrana salad. (GF)(S) **8.00**

Blackberry Chicken Salad: Refreshing Mix Of Fresh Blackberries, Spinach, Roasted Chicken, Crispy Walnuts, And A Delectable Blackberry Dressing. (D)(N) **8.00**

Beetroot and Buffalo Mozzarella: Creamy buffalo mozzarella with roasted beetroot coulis. (V)(D) **7.50**

Roasted sweet & Sour eggplant: sautéed onions and tomatoes, finished with Greek yoghurt. (V)(D) **7.00**

ASIAN DELIGHTS

Crispy Prawn Tempura Sushi Roll: Succulent prawn tempura wrapped in delicate sushi rice, drizzled with spicy mayonnaise, and topped with toasted sesame seeds. (SF) **7.50**

Shrimps Tempura: Crispy shrimp tempura served with zesty wasabi mayo and a delightful sweet and sour sauce. (SF) **7.50**

Salmon Crudo: Thinly Sliced Fresh Salmon, Cashew Cream, Jalapeno Salsa, And Pickle Onion. (Gf)(Sf)(N) **7.00**

Salmon & Avocado Roll: Fresh salmon and creamy avocado wrapped in sushi rice, topped with vibrant red tobiko. **6.50**

Soup of the Day: A daily creation from our chefs. (V)(GF) **4.00**

BURGERS & SANDWICHES

Wagyu Burger: Premium Wagyu beef patty on a toasted brioche bun with caramelized onion jam, truffle aioli, melted cheddar, hand-cut potato chips, and garden greens. **10.0**

Crispy Eggplant Burger: Homemade eggplant patty, basil mayonnaise, confit bell pepper, melted cheddar cheese, hand-cut potato chips, and garden greens. (V) **6.50**

Grilled Halloumi Sandwich: Grilled halloumi, tomato pesto, balsamic glaze, and a mix of greens. (V) **6.50**

Chicken Tikka Wrap: Yoghurt And Indian Spices-marinated Chicken, Guacamole, Sriracha Mayo, Mixed Lettuce Served With Fries. (D) **7.50**

PASTA

Squid Ink Lobster And Crab Ravioli: Refined Squid Ink Ravioli, Meticulously Crafted And Generously Filled With Succulent Lobster & Crab And Seafood Bisque (Sf) **11.0**

Penne with Pistachio Pesto & Shrimps: Al dente penne pasta tossed in a pistachio pesto, topped with fresh shrimp. (SF) **8.50**

Pappardelle Pasta with Slow-Braised Lamb Ragù: Tender lamb shank, slowly braised in a rich tomato sauce. **8.00**

Homemade Ricotta & Spinach Ravioli: filled with velvety ricotta cheese and earthy spinach. Served in a light saffron sauce. (V)(D) **8.00**

Spaghetti With Wagyu Bolognese: Artisanal House-made Spaghetti, Expertly Tossed In A Slow-braised Beef Wagyu Ragù, Finished With Aged Parmigiano Reggiano And Fragrant Basil For A Refined Taste.(D) **9.00**

RISOTTO

Seafood Risotto: A blend of shrimps, tender scallops, sweet crab meat and lobster in a light tomato sauce. (V)(GF)(SF) **10.5**

Saffron Risotto: Creamy rice infused with saffron, accompanied by tender green asparagus and dusting of Parmesan cheese. (D) **7.00**

MEAT

Premium Japanese Wagyu (9+): 200gr Succulent marbled Wagyu beef, served with creamy truffle mash and flavorful sautéed zucchini, mushroom sauce. (GF) **32.0**

Australian Angus Rib Eye: 300gr cut of Angus beef, served with hand-cut potatoes and flavorful sautéed mushrooms, green paper sauce. (GF) **23.0**

Veal Chop Breaded: coated in a fragrant herb crust. Served with cherry tomatoes and a bed of fresh green leaves. **16.5**

Corn-fed Chicken Breast: Feta Spinach Stuffed Chicken Breast, Cauliflower Mouse, Stack Potato, Picked Chicory, Moral Jus **13.5**

FISH

Olive Oil Confit Canadian Black Cod: Slow-cook Cod Fish, Green Asparagus, Baby Potato, And Flavorful Cod Sauce. (Gf)(D) **19.5**

Zaatar Marinated Salmon Fillet: Tender Fillet Of Salmon, Marinated With Zaatar Spice, Orange Glazed Berries, Raspberry Puree, Parmesan Baked Sweet Potato. (Gf) **16.5**

Local Sea Bass: Crusted with sesame seeds, served alongside tender Pak choy and spicy tamarind sauce. (S) **12.5**

TO SHARE

Mix Seafood Plate: Grilled shrimp, lobster tail, local fish, tender scallops, grilled vegetables, served with tahini sauce, ginger soya sauce. (GF)(SF) **36.0**

Angus T-Bone Steak: A succulent 500g cut of Angus beef, served with roasted baby potatoes and a side of sautéed asparagus, thermidor sauce. (GF) **32.0**

Lamb Shank: Tender Lamb, Served With Saffron Rice, Kenyan Beans, And A Drizzle Of Lamb Jus. (Gf)(D) **19.0**

SIDES (GF)

Sautéed Asparagus, Half Avocado, Hand-cut Potato, Sautéed Broccoli, Sautéed Pak Choy, Brussels Sprout, Potato Mas, Fries. **4.00**