Scallops: Seared Scallops With Artichoke & Cautiflower Purce, Pickled Machanom, Crisp Yarley Bacoa, And Almond Mandarin Burrer Blanc. (FiftyPiDiN)  Smoked Scottish Salmon Salad. Tender smoked Scottish Islamon with baby spinach, adals, accumber, avocado, and dill lemon dressing. (EF)  Crispy Fried Praws Salad. Nik Green Leaves. Crispy Panko Prawn, With Cannellian Bearn, Parmesan, Sincha Dressing. (97)  Crab Meet Cake: Served with a classic remoilade sauce. (97)  Crab Meet Cake: Served with a classic remoilade sauce. (97)  Crab Meet Cake: Served with a classic remoilade sauce. (97)  Seabass Spiced Taron: Topged with steaty tonsto salsa, creamy synacamore, and a dollop of sour cream. (9)  Beef Carpaccio: Thinky staced Angan beef tenderloin, topped with shaved parmesan, fresh rocket leaves, drizzed with trulle oil, and sprinkled with ple must., 90)  Beef Carpaccio: Thinky staced Angan beef tenderloin, topped with shaved parmesan, fresh rocket leaves, drizzed with trulle oil, and sprinkled with ple must., 90)  Beef Bis Samjang: Cherry wood smoked beef rits served with troil title seen lettuce, drizzed with savny Kornan Blog Sanghett, virgible title seen lettuce, drizzed with savny Kornan Blog Sanghett, virgible title seen lettuce, drizzed with savny Kornan Blog Sanghett, virgible with servery Dressing. (0)(0)  Backberry Chicken Salad: Refreshing pipirrana salad. (CF)(5)  Blackberry Chicken Salad: Refreshing pipirrana salad. (CF)(6)  Blackberry Chicken Salad: Refreshing pipirrana salad. (CF)(6)  Blackberry Chicken Salad: R	TO BEGIN WITH		PASTA	
with baby spinach, nadsh, cucumber, avacado, and dill emon dreating, (CF)  Crab Meat Cake: Served with a classic remoulade souce, (SF)  Crab Meat Cake: Served with a classic remoulade souce, (SF)  Crab Meat Cake: Served with a classic remoulade souce, (SF)  Crab Meat Cake: Served with a classic remoulade souce, (SF)  Crab Meat Cake: Served with a classic remoulade souce, (SF)  Crab Meat Cake: Served with a classic remoulade souce, (SF)  Crab Meat Cake: Served with a classic remoulade souce, (SF)  Crab Meat Cake: Served with a classic remoulade souce, (SF)  Crab Meat Cake: Served with a classic remoulade souce, (SF)  Crab Meat Cake: Served with a classic remoulade souce, (SF)  Crab Meat Cake: Served with a classic remoulade souce, (SF)  Crab Meat Cake: Served with a classic remoulade souce, (SF)  Crab Meat Cake: Served with a classic remoulade souce, (SF)  Seebas Spiced Taxos: Topped with zesty tomato salas, creamy  Seebas Spiced Taxos: Topped with zesty tomato salas, creamy  Seebas Spiced Taxos: Topped with zesty tomato salas, creamy  Seebas Spiced Taxos: Topped with zesty tomato salas, creamy  Seebas Spiced Taxos: Topped with zesty tomato salas, creamy  Seebas Spiced Taxos: Topped with zesty tomato salas, creamy  Seebas Spiced Taxos: Topped with zesty tomato salas, creamy  Seebas Spiced Taxos: Topped with zesty tomato salas, creamy  Seebas Spiced Nalow Parade Beef Maypu Ragid, Finished With Aged Parmigiano Regiano And Fragrant basis for A Refined Taxes, (D)  Seel Ris Stamping: Cherry wood smoked beef ris served with a 5.00  Seeland Risotro: A blend of shrimps, tender scalaps, sweet crab meat and lobster in a light tomato sauce, (V)(F)(F)(F)  Seeland Risotro: A blend of shrimps, tender scalaps, sweet crab meat and lobster in a light tomato sauce, (V)(F)(F)(F)  Seeland Risotro: A blend of shrimps, tender scalaps, sweet crab meat and lobster in a light tomato sauce, (V)(F)(F)(F)  Seeland Risotro: A blend of shrimps, tender scalaps, sweet crab meat and lobster in a light tomato sauce scalaps, sweet crab meat and l	Pickled Mushroom, Crispy Turkey Bacon, And Almond Mandarin	9.50	Squid Ink Lobster And Crab Ravioli: Refined Squid Ink Ravioli, Meticulously Crafted And Generously Filled With Succulent Lobster &	11.0
Crispy Fried Prawn Salad: Mix Green Leaves. Crispy Panko Prawn, White Cannellini Beans, Parmesan, Siracha Dressing, (5) 7.50 White Cannellini Beans, Parmesan, Siracha Dressing, (5) 7.50 Crab Meat Caker Served with a classic remoulade souce, (5F) 7.50 Crab Meat Caker Served with a classic remoulade souce, (5F) 7.50 Crispy Fried Calamani: Served with tangst partare souce and zesty ornariana sauce, (5F) 7.50 Seabas Solicot Tacos: Topped with zesty tomato salsa, creamy 6.00 guecamole, and a dollog of sour cream. (D)  Beef Carpaccio: Thinly sliced Angus beef tendertoin, topped with shore y forcant BBQ sauce, and accompanied by a referribing prizare salsed. (Erit) 8.00 Beef Rb Samjang: Cherry wood smoked beef rib served with crisp little gen lettuce, drizzled with saroty forcant BBQ sauce, and accompanied by a referribing prizare salsed. (Grip) Blackborry Chickon Salad: Refreshing Mx Of Fresh Blackborres, Sprach, Rosated Chicken, Crispy Wainuts, And A Delectable Blackborry Dressing, (D)(N)  Beetroot and Buffalo Mozzarella: Creamy buffalo mozzarella with rostato beech Chicken, Crispy Wainuts, And A Delectable Blackborry Dressing, (D)(N)  Boasted sweet & Sour eggolant: sautéed onions and tomatoes, flitished with Greek yoghurt. (Y)(D)  Boasted sweet & Sour eggolant: sautéed onions and tomatoes, flitished with Greek yoghurt. (Y)(D)  Boasted sweet & Sour eggolant: sautéed onions and tomatoes, flitished with Greek yoghurt. (Y)(D)  Boasted sweet & Sour eggolant: sautéed onions and tomatoes, flitished with Greek yoghurt. (Y)(D)  Boasted sweet & Sour eggolant: sautéed onions and tomatoes, flitished with Greek yoghurt. (Y)(D)  Boasted sweet & Sour eggolant: sautéed onions and tomatoes, flitished with Greek yoghurt. (Y)(D)  Boasted sweet & Sour eggolant: sautéed onions and tomatoes, flitished with Greek yoghurt. (Y)(D)  Boasted sweet & Sour eggolant: sautéed onions and tomatoes, flitished with Greek yoghurt. (Y)(D)  Boasted sweet & Sour eggolant: sautéed onions and tomatoes, flitished with Greek yoghurt. (Y)(D)  Boasted sweet &	with baby spinach, radish, cucumber, avocado, and dill lemon	8.00	in a pistachio pesto, topped with fresh shrimp. (SF)	8.50
Criby Pried Calamari: Served with tangy tartare sauce and zesty marinara sauce. (F)  Crispy Fried Calamari: Served with tangy tartare sauce and zesty marinara sauce. (F)  Pried Calamari: Served with tangy tartare sauce and zesty marinara sauce. (F)  Seabas Spiced Tacss: Topped with zesty tomato salsa, creamy guacanole, and a dollop of sour cream. (D)  Beef Carpaccio: Thirly siteed Angus beef tenderloin, topped with shaved parmeasn, fresh rocket leaves, drizzled with savory korean BBQ sauce, and accompanied by a refreshing pipirrana salad. (GF)[5]  Beef Rib Samjang: Cherry wood smoked beef rib served with crisp little gem letture, drizzled with savory korean BBQ sauce, and accompanied by a refreshing pipirrana salad. (GF)[5]  Belechtory Chiene Salad: Refreshing, Mkt Of Fresh Blackberries, Spinach, Roasted Chicken, Crispy Wahnuts, And A belectable Blackberry Dressing. (D(N))  Roasted Sweet & Sour eggplant: sautéed onions and tomatoes, finished with Greek yoghurt. (Y)(D)  Roasted sweet & Sour eggplant: sautéed onions and tomatoes, finished with Greek yoghurt. (Y)(D)  Roasted sweet & Sour eggplant: sautéed onions and tomatoes, inhished with Greek yoghurt. (Y)(D)  Roasted sweet & Sour eggplant: sautéed onions and tomatoes, inhished with Greek yoghurt. (Y)(D)  Roasted sweet & Sour eggplant: sautéed onions and tomatoes, inhished with Greek yoghurt. (Y)(D)  Roasted sweet & Sour eggplant: sautéed onions and tomatoes, inhished with Greek yoghurt. (Y)(D)  Roasted sweet & Sour eggplant: sautéed onions and tomatoes, inhished with Greek yoghurt. (Y)(D)  Roasted sweet & Sour eggplant: sautéed onions and tomatoes, inhished with Greek yoghurt. (Y)(D)  Roasted sweet & Sour eggplant: sautéed onions and tomatoes, inhished with Greek yoghurt. (Y)(D)  Roasted sweet & Sour eggplant: sautéed onions and tomatoes, inhished with Greek yoghurt. (Y)(D)  Salmon Groud: Thinly Sticed Fresh Salmon, Cashew Cream, Jalapeno Salsa, And Pickie Onlon. (Gf)(Sf)(N)  Salmon & Avocado Roll: Fresh salmon and creamy avocado wraped in sushi rice, topped wi	Crispy Fried Prawn Salad: Mix Green Leaves. Crispy Panko Prawn,	8.00	slowly braised in a rich tomato sauce.	
Seabas Spiced Tacos: Topped with zesty tomato salsa, creamy guacamole, and a dollop of sour cream. (b)  Beef Carpaccio: Thinly sliced Angus beef tenderloin, topped with shaved parmesan, fresh rocket leaves, drizzled with truffle oil, and sprinkled with prine ruts. (fill)  Beef Rib Ssamjang: Cherry wood smoked beef rib served with crisp little gem lettuce, drizzled with savory Korean B8G sauce, and accompanied by a refleshing pibriana salad. (Eff)(s)  Blackberry Chicken Salaci: Refreshing Mix Of Fresh Blackberries, Spinach, Roasted Chicken, Crispy Walnuts, And A Delectable Blackberry Dressing. (D)(N)  Beetroot and Buffalo Mozzarella: Creamy buffalo mozzarella vith roasted beetroot coulis. (V)(D)  Roasted sweet & Sour eggplant: sautéed onions and tomatoes, finished with Greek yoghurt. (V)(D)  Roasted weet & Sour eggplant: sautéed onions and tomatoes, finished with Greek yoghurt. (V)(D)  Roasted weet & Sour eggplant: sautéed onions and tomatoes, finished with Greek yoghurt. (V)(D)  Roasted weet & Sour eggplant: sautéed onions and tomatoes, finished with spicy mayonnaise, and topped with tosated seasens seeds. (SF)  Salmon Crudo: Thinly Sliced Fresh Salmon, Cashew Cream, Jalapeno Salas, And Pickle Onion. (Gf)(Sf)(N)  Salmon & Avocado Roll: Fresh salmon and creamy avocado wrapped in suishi rice, topped with vibrant red tobiko.  Soup of the Day: A daily creation from our chefs. (V)(GF)  BURGERS & SANDWICHES  Ways Burger: Premium Wagyu beef patty on a toasted brioche bun with craamelized onion jam, turiffe aloit, metted cheddar, hand-cut potato chips, and garden greens. (V)  Crispe Eggplant Burger: Homemade eegsplant patty, basil myonnaise, confit bell pepper, metted cheddar, hand-cut potato chips, and garden greens. (V)  Crilled Halloumi Sandwich: Grilled halloumi, tomato pesto, baismic glaze, and a mix of greens. (V)  Crilled Halloumi Sandwich: Grilled halloumi, tomato pesto, baismic glaze, and a mix of greens. (V)  Crilled Halloumi Sandwich: Grilled halloumi, tomato pesto, baismic glaze, and a mix of greens. (V)  C	Crab Meat Cake: Served with a classic remoulade sauce. (SF)	7.50	cheese and earthy spinach. Served in a light saffron sauce. (V)	0.00
guacamole, and a doltop of sour cream. (b)  Beef Carpaccio: Thinly sliced Angus beef tenderloin, topped with shared parmesan, fresh tocket leaves, drizzled with truffle oil, and sprinkled with pine nuts. (b)  Beef Rib Samjang: Cherry wood snoked beef rib served with shared parmesan, fresh tocket leaves, with savory korean BBQ sauce, and accompanied by a refreshing pipirrana salad. (GF)(S)  Blackberry Chicken Saladi: Refreshing kix of Fresh Blackberries, Spinach, Roasted Chicken, Crispy Walnuts, And A Delectable Blackberry Dressing. (D)(N)  Beef root and Burfalo Mozzarella: Creamy buffalo mozzarella vith roasted beet etroto coulis. (N)(D)  Roasted sweet & Sour eggplant: sautéed onions and tomatoes, finished with Greek yoghurt. (N)(D)  ASIAN DELICHTS  Crispy Prawn Tempura sushi Roll: Succulent prawn tempura wrapped in delicate sushi rice, drizzled with spicy mayonnaise, and topped with toasted sesans seeds. (SF)  Salmon Crudo: Thinly Sliced Fresh Salmon, Cashew Cream, Jalapeno Salas, And Pickle Onion. (Gf)(S)(N)  Salmon & Avocado Roll: Fresh salmon and creamy avocado wrapped in suishi rice, topped with vibrant red tobiko.  Soup of the Day: A daily creation from our chefs. (V)(GF)  BURGERS & SANDWICHES  Wags burger: Premium Wagyu beef patty on a toasted brioche unw this craamelized onion jam, turiffe aloit, melted cheddar, hand-cut potato chips, and garden greens. (V)  Grilled Halloumi Sandwich: Grilled halloumi, tomato pesto, clasmic glaze, and a mix of greens. (V)  Crilled Halloumi Sandwich: Grilled halloumi, tomato pesto, clasmic glaze, and a mix of greens. (V)  Chicken Tikka wrap: Yoghurt And Indian Spices-marinated Chicken, 7.50		6.50	Expertly Tossed In A Slow-braised Beef Wagyu Ragù, Finished With	9.00
shaved parmesan, fresh rocket leaves, drizzled with truffle oil, and sprinkled with pine nuts. (N)  Beef Rib Samjang: Cherry wood smoked beef rib served with crisp little gem lettuce, drizzled with savory Korean B80 sauce, and accompanied by a refreshing pipirrana salad. (GF)(S)  Blackberry Chickon Salad: Refreshing Mkt Of Fresh Blackberries, Spinach, Roasted Chicken, Crispy Walnuts, And A Delectable Blackberry Dressing, (D(N)  Blackberry Chickon Salad: Refreshing Mkt Of Fresh Blackberries, Spinach, Roasted Chicken, Crispy Walnuts, And A Delectable Blackberry Dressing, (D(N)  Roasted sweet & Sour eggplant: sautéed onions and tomatoes, offinished with Greek yoghurt. (V)(D)  Roasted sweet & Sour eggplant: sautéed onions and tomatoes, finished with Greek yoghurt. (V)(D)  **Roasted sweet & Sour eggplant: sautéed onions and tomatoes, finished with Greek yoghurt. (V)(D)  **Roasted sweet & Sour eggplant: sautéed onions and tomatoes, finished with Greek yoghurt. (V)(D)  **Roasted sweet & Sour eggplant: sautéed onions and tomatoes, finished with Greek yoghurt. (V)(D)  **Roasted sweet & Sour eggplant: sautéed onions and tomatoes, finished with Greek yoghurt. (V)(D)  **Roasted sweet & Sour eggplant: sautéed onions and tomatoes, finished with Greek yoghurt. (V)(D)  **Roasted sweet & Sour eggplant: sautéed onions and tomatoes, finished with Greek yoghurt. (V)(D)  **Roasted sweet & Sour eggplant: sautéed onions and tomatoes, finished with Greek yoghurt. (V)(D)  **Roasted sweet & Sour eggplant: sautéed onions and tomatoes, finished with Greek yoghurt. (V)(D)  **Roasted sweet & Sour eggplant: sautéed onions and tomatoes, finished with Greek yoghurt. (V)(D)  **Roasted sweet & Sour eggplant: sautéed onions and tomatoes, finished with Greek yoghurt. (V)(D)  **Roasted sweet & Sour eggplant: sautéed onions and tomatoes, finished with Greek yoghurt. (V)(D)  **Salmon & Avocado Roll: Fresh salmon and creamy avocado wrapped in sushi rice, topped with vibrant red tobiko.  **Soup of the Day: A daily creation from our chefs. (V)(GF)  **Wa		6.00	Aged Parmigiano Reggiano And Fragrant Basil For A Refined Taste.(D)	
Saffron Risotto: Creamy rice infused with saffron, accompanied 7,00 by tender green asparagus and dusting of Parmesan cheese. (D)  Blackberry Chicken Salad: Refreshing Mix Of Fresh Blackberries, 8,00 Spinach, Roasted Chicken, Crispy Walnuts, And A Delectable Blackberry Dressing. (D)(N)  Beetroot and Buffalo Mozzarella: Creamy buffalo mozzarella 7,50 with roasted betroot coults. (V)(D)  Roasted Sweet & Sour eggplant: sautéed onions and tomatoes, 7,00 finished with Greek yoghurt. (V)(D)  Roasted sweet & Sour eggplant: sautéed onions and tomatoes, 7,00 finished with Greek yoghurt. (V)(D)  Roasted sweet & Sour eggplant: sautéed onions and tomatoes, 7,00 finished with Greek yoghurt. (V)(D)  Roasted sweet & Sour eggplant: sautéed onions and tomatoes, 7,00 finished with Greek yoghurt. (V)(D)  Roasted sweet & Sour eggplant: sautéed onions and tomatoes, 7,00 finished with Greek yoghurt. (V)(D)  Roasted sweet & Sour eggplant: sautéed onions and tomatoes, 7,00 finished with Greek yoghurt. (V)(D)  Roasted sweet & Sour eggplant: sautéed onions and tomatoes, 7,00 finished with Greek yoghurt. (V)(D)  Roasted sweet & Sour eggplant: sautéed onions and tomatoes, 7,00 finished with Greek yoghurt. (V)(D)  Roasted sweet & Sour eggplant: sautéed onions and tomatoes, 7,00 finished with Greek yoghurt. (V)(D)  Roasted sweet & Sour eggplant: sautéed onions and tomatoes, 7,00 finished with Greek yoghurt. (V)(D)  Roasted sweet & Sour eggplant: sautéed onions and tomatoes, 7,00 finished with Greek yoghurt. (V)(D)  Roasted sweet & Sour eggplant: sautéed onions and tomatoes, 7,00 finished with Greek yoghurt. (V)(D)  Roasted sweet & Sour eggplant: sautéed onions and tomatoes, 7,00 finished with Greek yoghurt. (V)(D)  Roasted sweet & Sour eggplant: sautéed onions and tomatoes, 7,00 finished with Greek yoghurt. (V)(D)  Roasted sweet & Sour eggplant: sautéed onions and tomatoes, 7,00 finished with Greek yoghurt. (V)(D)  Roasted sweet & Sour eggplant: sautéed onions and tomatoes, 7,00 finished with Greek yoghurt. (V)(D)  Roasted sweet & Sour eggp	shaved parmesan, fresh rocket leaves, drizzled with truffle oil,	10.5	Seafood Risotto: A blend of shrimps, tender scallops, sweet crab	10.5
Blackberry Chicken Salad: Refreshing Mix Of Fresh Blackberries, Spinach, Roasted Chicken, Crispy Walnuts, And A Delectable Blackberry Dressing. (D)(N)  Betroot and Buffalo Mozzarella: Creamy buffalo mozzarella with roasted beetroot coults. (V)(D)  Roasted sweet & Sour eggplant: sautéed onions and tomatoes, finished with Greek yoghurt. (V)(D)  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)  Salmon Crudo: Thinly Sliced Fresh Salmon, Cashew Cream, Jalapeno Salsa, And Pickle Onion. (Gf)(Sf)(N)  Salmon & Avocado Roll: Fresh salmon and creamy avocado wrapped in sushi rice, topped with vibrant red tobiko.  Soup of the Day: A daily creation from our chefs. (V)(GF)  BURGERS & SANDWICHES  Wayu Burger: Premium Wagyu beef patty on a toasted brioche bun with carametized onion jam, truffle aiolit, melted cheddar, hand-cut potato chips, and garden greens. (V)  Grilled Halloumi Sandwich: Grilled halloumi, tomato pesto, balsamic glaze, and a mix of greens. (V)  Chicken Tikka Wap: Yoghurt And Indian Spices-marinated Chicken, 2,50	crisp little gem lettuce, drizzled with savory Korean BBQ sauce,	8.00	Saffron Risotto: Creamy rice infused with saffron, accompanied	7.00
Beetroot and Buffalo Mozzarella: Creamy buffalo mozzarella with roasted beetroot coulis. (V)(D)  Roasted sweet & Sour eggplant: sautéed onions and tomatoes, finished with Greek yoghurt. (V)(D)  Australian Angus Rib Eye: 300gr cut of Angus beef, served with hand-cut potatoes and flavorful sautéed mushrooms, green paper sauce. (GF)  Australian Angus Rib Eye: 300gr cut of Angus beef, served with hand-cut potatoes and flavorful sautéed mushrooms, green paper sauce. (GF)  Australian Angus Rib Eye: 300gr cut of Angus beef, served with hand-cut potatoes and flavorful sautéed mushrooms, green paper sauce. (GF)  Veal Chop Breaded: coated in a fragrant herb crust. Served with cherry tomatoes and a bed of fresh green leaves.  Corn-fed Chicken Breast: Feta Spinach Stuffed Chicken Breast, Cauliflower Mouse, Stack Potato, Picked Chicory, Moral Jus  FISH Olive Oil Confit Canadian Black Cod: Slow-cook Cod Fish, Green Asparagus, Baby Potato, And Flavorful Cod Sauce, (Gf)(D)  Zaatar Marinated Salmon Fillet: Tender Fillet Of Salmon, Marinated With Zaatar Spice, Orange Glazed Berries, Raspberry Puree, Parmesan Baked Sweet Potato. (Gf)  Zaatar Marinated Salmon Fillet: Tender Fillet Of Salmon, Marinated With Zaatar Spice, Orange Glazed Berries, Raspberry Puree, Parmesan Baked Sweet Potato. (Gf)  Zaatar Marinated Salmon Fillet: Tender Fillet Of Salmon, Marinated With Zaatar Spice, Orange Glazed Berries, Raspberry Puree, Parmesan Baked Sweet Potato. (Gf)  Zaatar Marinated Salmon Fillet: Tender Fillet Of Salmon, Marinated With Zaatar Spice, Orange Glazed Berries, Raspberry Puree, Parmesan Baked Sweet Potato. (Gf)  Zaatar Marinated Salmon Fillet: Tender Fillet Of Salmon, Marinated With Zaatar Spice, Orange Glazed Berries, Raspberry Puree, Parmesan Baked Sweet Potato. (Gf)  Zaatar Marinated Salmon Fillet: Tender Fillet Of Salmon, Marinated With Zaatar Spice, Orange Glazed Berries, Raspberry Puree, Parmesan Baked Sweet Potato. (Gf)  Angus T-Bone Steak: A succulent 500g cut of Angus beef, served with tahini sauce, ginger soya sauce. (GF)	Blackberry Chicken Salad: Refreshing Mix Of Fresh Blackberries, Spinach, Roasted Chicken, Crispy Walnuts, And A Delectable	8.00	MEAT Premium Japanese Wagyu (9+): 200gr Succulent marbled Wagyu	32.0
Roasted sweet & Sour eggplant: sautéed onions and tomatoes, finished with Greek yoghurt. (V)(D)  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)  Salmon Crudo: Thinly Sliced Fresh Salmon, Cashew Cream, Jalapeno Salsa, And Pickle Onion. (Gf)(Sf)(N)  Salmon & Avocado Roll: Fresh Salmon and creamy avocado wrapped in sushi rice, topped with vibrant red tobiko.  Soup of the Day: A daily creation from our chefs. (V)(GF)  BURGERS & SANDWICHES Wagy 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. (V)  Grilled Halloumi Sandwich: Grilled halloumi, tomato pesto, balsamic glaze, and a mix of greens. (V)  Chicken Tikka Wrap: Yghurt And Indian Spices-marinated Chicken, 7.50  ASIAN DELIGHTS  Crispy Prawn Tempura Sushi Roll: Sautéed donion sand tomatoes, 7.00  Veal Chop Breaded: coated in a fragant herb crust. Served with 16.5  Corn-fed Chicken Breast: Feta Spinach Stuffed Chicken Breast, Cauliflower Mouse, Stack Potato, Picked Chicory, Moral Jus  7.50  ASIAN DELIGHTS  Crispy Prawn Tempura Sushi Roll: Succulent prawn tempura wrapaded in delicate sushi rice, drizzled with speen leaves.  7.50  Salmon Crudo: Thinly Sliced Fresh Salmon, Cashew Cream, Jalapeno Salsa, And Pickle Onion. (Gf)(Sf)(N)  2. Salmon & Avocado Roll: Fresh Salmon and creamy avocado wrapped in sushi rice, topped with vibrant red tobiko.  5. Supped Burger: Premium Wagyu beef patty on a toasted brioche bun with caramelized onion jam, truffle aioli, melted cheddar, hand-cut potatos chips, and garden greens. (V)  6. Shama Salmon Fillet: Tender Fillet Of Salmon, Marinated Mith Zastra Spice, Orange Glazed Berries, Raspberry Puree, Parmesan Baked Sweet Potato. (Gf)  10. ShARE  Mix Seafood Plate: Grilled shrimp, lobster tail, local fish, tender scallops, grilled vegetables, served with tahini sauce, ginger soya sauce. (GF)(E)  10.	Beetroot and Buffalo Mozzarella: Creamy buffalo mozzarella	7.50	zucchini, mushroom sauce. (GF)	
Veal Chop Breaded: coated in a fragrant herb crust. Served with 16.5 cherry tomatoes and a bed of fresh green leaves.  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)  Shrimps Tempura: Crispy shrimp tempura served with zesty wasabi mayo and a delightful sweet and sour sauce. (SF)  Salmon Crudo: Thinly Sliced Fresh Salmon, Cashew Cream, Jalapeno Salsa, And Pickle Onion. (Gf)(Sf)(N)  Salmon & Avocado Roll: Fresh salmon and creamy avocado wrapped in sushi rice, topped with vibrant red tobiko.  Soup of the Day: A daily creation from our chefs. (V)(GF)  BURGERS & SANDWICHES Wasyu 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.  Crispy Eggplant Burger: Homemade eggplant patty, basil mayonnaise, confit bell pepper, melted cheddar cheese, hand-cut potato chips, and garden greens. (V)  Grilled Halloumi Sandwich: Grilled halloumi, tomato pesto, balsamic glaze, and a mix of greens. (V)  Cricken Tikka Wrap: Yoghurt And Indian Spices-marinated Chicken, 7.50  Local Sea Bass: Crusted with seame seeds, served alongside tender Pak choy and spicy tamarind sauce. (S)  10.0  To SHARE  Mix Seafood Plate: Grilled shrimp, lobster tail, local fish, tender scallops, grilled vegetables, served with tahini sauce, ginger soya sauce. (GF)(SF)  Angus Tibone Steak: A succulent 500g cut of Angus beef, served with roasted baby potatoes and a side of sautéed asparagus, thermidor sauce. (GF)  Lamb Shank: Tender Lamb, Served With Saffron Rice, Kenyan Beans, And A Drizzle of Lamb Jus. (Gf)(D)  SIDES (GF)  Sautéed Asparagus, Half Avocado, Hand-cut Potato, Sautéed Broccoli, Sautéed Pak Choy, Brussels Sprout,	Roasted sweet & Sour eggplant: sautéed onions and tomatoes,	7.00	hand-cut potatoes and flavorful sautéed mushrooms, green	23.0
Crispy Prawn Tempura Sushi Roll: Succulent prawn tempura wrapped in delicate sushi rice, drizzled with spicy mayonnaise, and topped with toasted sesame seeds. (SF)  Shrimps Tempura: Crispy shrimp tempura served with zesty wasabi mayo and a delightful sweet and sour sauce. (SF)  Salmon Crudo: Thinly Sliced Fresh Salmon, Cashew Cream, Jalapeno Salsa, And Pickle Onion. (Gf)(Sf)(N)  Salmon & Avocado Roll: Fresh salmon and creamy avocado wrapped in sushi rice, topped with vibrant red tobiko.  Soup of the Day: A daily creation from our chefs. (V)(GF)  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.  Crispy Eggplant Burger: Homemade eggplant patty, basil mayonnaise, confit bell pepper, melted cheddar cheese, hand-cut potato chips, and garden greens. (V)  Grilled Halloumi Sandwich: Grilled halloumi, tomato pesto, balsamic glaze, and a mix of greens. (V)  Chicken Tikka Wrap: Yoghurt And Indian Spices-marinated Chicken, 7.50  Cauliflower Mouse, Stack Potato, Picked Chicory, Moral Jus  Pish  Olive Oil Confit Canadian Black Cod: Slow-cook Cod Fish, Green Asparagus, Baby Potato, And Flavorful Cod Sauce. (Gf)(D)  Zaatar Marinated Salmon Fillet: Tender Fillet Of Salmon, Marinated With Zaatar Spice, Orange Glazed Berries, Raspberry Puree, Parmesan Baked Sweet Potato. (Gf)  **TO SHARE**  Mix Seafood Plate: Grilled shrimp, lobster tail, local fish, tender scallops, grilled vegetables, served with tahini sauce, ginger soya sauce. (GF)(SF)  Angus T-Bone Steak: A succulent 500g cut of Angus beef, served with roasted baby potatoes and a side of sautéed asparagus, half Avocado, Hand-cut Potato, Sautéed Asparagus, Half Avocado, Hand-cut Potato, Sautéed Pocado, Sautéed Pak Choy, Brussels Sprout,				16.5
wasabi mayo and a delightful sweet and sour sauce. (SF)  Salmon Crudo: Thinly Sliced Fresh Salmon, Cashew Cream, Jalapeno Salsa, And Pickle Onion. (Gf)(Sf)(N)  Salmon & Avocado Roll: Fresh salmon and creamy avocado wrapped in sushi rice, topped with vibrant red tobiko.  Soup of the Day: A daily creation from our chefs. (V)(GF)  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.  Crispy Eggplant Burger: Homemade eggplant patty, basil mayonnaise, confit bell pepper, melted cheddar cheese, hand-cut potato chips, and garden greens. (V)  Grilled Halloumi Sandwich: Grilled halloumi, tomato pesto, balsamic glaze, and a mix of greens. (V)  Chicken Tikka Wrap: Yoghurt And Indian Spices-marinated Chicken, Chicken Tikka Wrap: Yoghurt And Indian Spices-marinated Chicken, Salmon Ravocado Roll: Fresh Salmon, Cashew Cream, 7.00  Gille Oil Confit Canadian Black Cod: Slow-cook Cod Fish, Green Asparagus, Baby Potato, And Flavorful Cod Sauce. (Gf)(D)  Zaatar Marinated Salmon Fillet: Tender Fillet Of Salmon, Marinated With Zaatar Spice, Orange Glazed Berries, Raspberry Puree, Parmesan Baked Sweet Potato. (Gf)  Local Sea Bass: Crusted with sesame seeds, served alongside tender Pak choy and spicy tamarind sauce. (S)  TO SHARE Mix Seafood Plate: Grilled shrimp, lobster tail, local fish, tender scallops, grilled vegetables, served with tahini sauce, ginger soya sauce. (GF)(SF)  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)  Lamb Shank: Tender Lamb, Served With Saffron Rice, Kenyan Beans, And A Drizzle Of Lamb Jus. (Gf)(D)  SIDES (GF)  Sautéed Asparagus, Half Avocado, Hand-cut Potato, Sautéed Broccoli, Sautéed Pak Choy, Brussels Sprout,	Crispy Prawn Tempura Sushi Roll: Succulent prawn tempura wrapped in delicate sushi rice, drizzled with spicy mayonnaise,	7.50		13.5
Salmon Crudo: Thinly Sliced Fresh Salmon, Cashew Cream, Jalapeno Salsa, And Pickle Onion. (Gf)(Sf)(N)  Salmon & Avocado Roll: Fresh salmon and creamy avocado wrapped in sushi rice, topped with vibrant red tobiko.  Soup of the Day: A daily creation from our chefs. (V)(GF)  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.  Crispy Eggplant Burger: Homemade eggplant patty, basil mayonnaise, confit bell pepper, melted cheddar cheese, hand-cut potato chips, and garden greens. (V)  Grilled Halloumi Sandwich: Grilled halloumi, tomato pesto, balsamic glaze, and a mix of greens. (V)  Chicken Tikka Wrap: Yoghurt And Indian Spices-marinated Chicken, Chicken Tikka Wrap: Yoghurt And Indian Spices-marinated Chicken, Salmon Fillet: Tender Fillet Of Salmon, Marinated With Zaatar Spice, Orange Glazed Berries, Raspberry Puree, Parmesan Baked Sweet Potato. (Gf)  Local Sea Bass: Crusted with sesame seeds, served alongside Vetender Pak choy and spicy tamarind sauce. (S)  10.0  Local Sea Bass: Crusted with sesame seeds, served alongside Vetender Pak choy and spicy tamarind sauce. (S)  10.0  TO SHARE  Mix Seafood Plate: Grilled shrimp, lobster tail, local fish, tender scallops, grilled vegetables, served with tahini sauce, ginger soya sauce. (GF)(SF)  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)  Lamb Shank: Tender Lamb, Served With Saffron Rice, Kenyan Beans, And A Drizzle Of Lamb Jus. (Gf)(D)  SIDES (GF)  Sautéed Asparagus, Half Avocado, Hand-cut Potato, Sautéed Pak Choy, Brussels Sprout,		7.50	Olive Oil Confit Canadian Black Cod: Slow-cook Cod Fish,	19.5
Salmon & Avocado Roll: Fresh salmon and creamy avocado wrapped in sushi rice, topped with vibrant red tobiko.  Soup of the Day: A daily creation from our chefs. (V)(GF)  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.  Crispy Eggplant Burger: Homemade eggplant patty, basil mayonnaise, confit bell pepper, melted cheddar cheese, hand-cut potato chips, and garden greens. (V)  Grilled Halloumi Sandwich: Grilled halloumi, tomato pesto, balsamic glaze, and a mix of greens. (V)  Chicken Tikka Wrap: Yoghurt And Indian Spices-marinated Chicken, Chicken Tikka Wrap: Yoghurt And Indian Spices-marinated Chicken, Sautéed Broccoli, Sautéed Pak Choy, Brussels Sprout,  Parmesan Baked Sweet Potato. (Gf)  Local Sea Bass: Crusted with sesame seeds, served alongside tender Pak choy and spicy tamarind sauce. (S)  TO SHARE Mix Seafood Plate: Grilled shrimp, lobster tail, local fish, tender scallops, grilled vegetables, served with tahini sauce, ginger soya sauce. (GF)(SF)  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)  Lamb Shank: Tender Lamb, Served With Saffron Rice, Kenyan Beans, And A Drizzle Of Lamb Jus. (Gf)(D)  SIDES (GF)  Sautéed Asparagus, Half Avocado, Hand-cut Potato, Sautéed Broccoli, Sautéed Pak Choy, Brussels Sprout,		7.00	Zaatar Marinated Salmon Fillet: Tender Fillet Of Salmon, Marinated	16.5
tender Pak choy and spicy tamarind sauce. (S)  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.  Crispy Eggplant Burger: Homemade eggplant patty, basil mayonnaise, confit bell pepper, melted cheddar cheese, hand-cut potato chips, and garden greens. (V)  Grilled Halloumi Sandwich: Grilled halloumi, tomato pesto, balsamic glaze, and a mix of greens. (V)  Chicken Tikka Wrap: Yoghurt And Indian Spices-marinated Chicken, Chicken Tikka Wrap: Yoghurt And Indian Spices-marinated Chi		6.50	Parmesan Baked Sweet Potato. (Gf)	
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.  Crispy Eggplant Burger: Homemade eggplant patty, basil mayonnaise, confit bell pepper, melted cheddar cheese, hand-cut potato chips, and garden greens. (V)  Grilled Halloumi Sandwich: Grilled halloumi, tomato pesto, balsamic glaze, and a mix of greens. (V)  Chicken Tikka Wrap: Yoghurt And Indian Spices-marinated Chicken, Chicken, Chicken Tikka Wrap: Yoghurt And Indian Spices-marinated Chicken, Chicken Tikka Wrap: Yoghurt And	Soup of the Day: A daily creation from our chefs. (V)(GF)	4.00		12.5
Crispy Eggplant Burger: Homemade eggplant patty, basil mayonnaise, confit bell pepper, melted cheddar cheese, hand-cut potato chips, and garden greens. (V)  Grilled Halloumi Sandwich: Grilled halloumi, tomato pesto, balsamic glaze, and a mix of greens. (V)  Chicken Tikka Wrap: Yoghurt And Indian Spices-marinated Chicken, Chicken, Tikka Wrap: Yoghurt And Indian Spices-marinated Chicken, Sautéed Broccoli, Sautéed Pak Choy, Brussels Sprout,	Wagyu Burger: Premium Wagyu beef patty on a toasted brioche bun with caramelized onion jam, truffle aioli, melted cheddar,	10.0	Mix Seafood Plate: Grilled shrimp, lobster tail, local fish, tender scallops, grilled vegetables, served with tahini sauce, ginger soya sauce. (GF)(SF)	
Grilled Halloumi Sandwich: Grilled halloumi, tomato pesto, balsamic glaze, and a mix of greens. (V)  Chicken Tikka Wrap: Yoghurt And Indian Spices-marinated Chicken, Chicken Tikka Wrap: Yoghurt And Indian Spices-marinated Chicken, Sautéed Broccoli, Sautéed Pak Choy, Brussels Sprout,	Crispy Eggplant Burger: Homemade eggplant patty, basil mayonnaise, confit bell pepper, melted cheddar cheese, hand-	6.50	with roasted baby potatoes and a side of sautéed asparagus,	32.0
Chicken Tikka Wrap: Yoghurt And Indian Spices-marinated Chicken, 7.50  Sautéed Asparagus, Half Avocado, Hand-cut Potato, Sautéed Broccoli, Sautéed Pak Choy, Brussels Sprout,	Grilled Halloumi Sandwich: Grilled halloumi, tomato pesto,	6.50	And A Drizzle Of Lamb Jus. (Gf)(D)	19.0
	Chicken Tikka Wrap: Yoghurt And Indian Spices-marinated Chicken,	7.50	Sautéed Asparagus, Half Avocado, Hand-cut Potato, Sautéed Broccoli, Sautéed Pak Choy, Brussels Sprout,	4.00