

BUSINESS LUNCH

STARTER

CRISPY FRIED CALAMARI (SF)

Served with tangy tartare sauce
and zesty marinara sauce.

Or

CRISPY PRAWN TEMPURA SUSHI ROLL (SF)

Succulent prawn tempura wrapped in
delicate sushi rice, drizzled with spicy mayonnaise,
and topped with toasted sesame seeds.

Or

BUFFALO MOZZARELLA WITH BEETROOT (V)

Fresh mozzarella, roasted beetroot,
beetroot coulis, rocket leaves, lemon mustard dressing.

Or

GREEN GARDEN SALAD (V)

Mix green leaves, cucumber, cherry tomato,
green olives, lemon honey dressing.

MAIN

PENNE WITH PISTACHIO PESTO (N)

Al dente penne pasta tossed in a pistachio pesto.

Or

SOUS VIDE CORN FED CHICKEN BREAST (GF)

Slow-cooked corn-fed chicken breast,
potato gnocchi, courgette ribbons.
Olives and passata sauce.

Or

SAFFRON RISOTTO (D)

Creamy rice infused with saffron,
accompanied by tender green asparagus
and a dusting of Parmesan cheese.

Or

LOCAL SEA BASS (GF) (S)

Asian-style marinated sea bass,
Thai Pak choy, spicy tamarind sauce.

SWEET

SUMMER PANNA COTTA (GF) (D)

Vanilla-infused yogurt panna cotta
with orange blossom granita.

Or

BLUEBERRY BAKED CHEESECAKE (N)

Baked cheesecake served with
homemade blueberry sauce.

Or

CUT SEASONAL FRUIT

12 BD 2 COURSE

15 BD 3 COURSE