



Salads

DILL CAESAR SALAD 🥒🌿🌿

Baby gem, dill Caesar dressing, spiced toasted crumbs.

42

ORANGE GLAZED HALLOUMI AND CHARRED BROCCOLINI SALAD 🥒🌿

A combination of salty cheese, fresh and sweet orange, warm spices, and earthy lentil and charred broccolini.

48

BURRATA ON SMOKED EGGPLANT AND BELLPEPPER CARPACCIO 🥒👉🌿🥒

Marinated smoked eggplant and bell peppers, fresh burrata, roasted pine nuts, and chives aioli.

58

Appetizers

WATERMELON AND STRAWBERRY GAZPACHO 🌿🌿

Compressed watermelon and strawberry gazpacho with basil oil, strawberry and cucumber salad, microherbs, and crouton.

36

LOADED PUMPKIN HUMMUS BOWL 🌿🌿👉

Pumpkin hummus topped with crispy chickpeas, charred pumpkin, and cauliflower, served with homemade pita.

42

KOREAN FRIED CHICKEN WITH CHILLI GARLIC SAUCE 🌿🥒🥒

Golden double-fried chicken, combining korean inspired sweetness with a fresh spicy kick.

56

CHARRED MUSHROOM AND CABBAGE SKEWER WITH CHARDONNAY WHITE SAUCE 🌿🌿

Spiced and charred oyster mushroom and braised cabbage skewer.

46

Mains

GOAN TIGER PRAWN CURRY 🌿👉🥒

Coastal-style tiger prawn in yellow coconut gravy and fresh pita bread.

88

BRAISED RAILWAY LAMB SHANK 🥒👉

Slow-cooked lamb shank in a rich brown onion gravy, on bed of sweet potato mash and glazed root vegetables.

118

MIXED MIE GORENG 🥒👉🌿

Indonesian street-style spicy mixed rice flat noodle with chicken, beef, and shrimp.

82

SHRIMP SZECHUAN FRIED RICE 🥒🥒🌿👉

A fiery indo-chinese style rice dish made by tossing shrimp in a bold chilli-garlic sauce.

74

THAI VEGETABLE GREEN CURRY 🌿👉

A vibrant, aromatic curry made with authentic green chilli paste, simmered in rich coconut milk with exotic thai mixed vegetables, served with fluffy jasmine rice.

58

BONE MARROW SMOKED BEEF BURGER 🌿🥒🥒

Bone marrow mixed thick beef patty topped with aged cheddar and caramelized onion.

85

STEAK FRITES WITH HERB COMPOUND BUTTER 🥒

8oz grilled rib eye served with refreshing herb butter and truffle fries.

145

CHARRED WHOLE BUTTERFLIED SEA BASS WITH CHARMOULA SAUCE AND MARKET GREENS 🥒

Charred, deboned whole branzino on wilted greens, braised lentil, and fresh and bright flavoured sauce.

128

CHAR GRILLED TIGER PRAWN 🥒🥒

Togarashi miso glazed grilled tiger prawns, charcoal-smoked cauliflower purée, freshly picked herbs.

125

CORNFED CHICKEN SUPREME, SOFRITO 🥒

Pan-seared chicken supreme, served with green pea and chorizo sauce, and a refreshing pineapple salsa.

95

SPICED GRILLED VEGETABLE AND HALLOUMI SKEWER, SALSA VERDE PESTO DRIZZLE ON CREAMY POLENTA 🥒👉

Mixed vegetables and halloumi marinated with our spices, charred in charcoal oven, served with polenta and pesto drizzle.

62



Side

8 HOUR SMOKED AND MASHED SWEET POTATO 🌿 🥤	28
CHARRED SEASONAL BUTTERED VEGETABLES 🌿 🥤	30
IN-HOUSE TRUFFLE FRIES 🌿	34
MARKET FRESH GREEN SALAD 🌿	24

Kids

BAKED MAC AND CHEESE 🌿 🌿 🥤	28
BUTTERMILK FRIED CHICKEN TENDERS WITH FRIES 🌿 🥤	32
KID CHEESE BEEF BURGER WITH FRIES 🌿 🥤 🥚	36

Cafe Snack

MARINATED EDAMAME 🌿	26
CHARRED PADRON PEPPER 🌿 🌶️	28
KORI KEMPU FRIED CHICKEN 🌿 🌶️	42
TEMPURA PRAWN 🌿 🍤	48
DYNAMITE SHRIMP 🌿 🍤	52
BUTTER CHICKEN CHEESE CROQUETTE WITH MAKHANI AIOLI 🌿 🥤 🥚	42

Dessert

COCONUT RICE PUDDING WITH BANANA SAFFRON ICE CREAM 🌿 🥤 🍌 Silky coconut rice pudding paired with fragrant banana saffron ice cream, finished with toasted coconut and peanut crumble.	38
BASQUE CHEESE CAKE 🌿 🥚 🥤 Classic burnt basque baked cheesecake with berry coulis.	38
TIRAMISU 🌿 🥚 🥤 A classic italian dessert with mascarpone cream and coffee-infused cookies, dusted with cocoa powder.	40
ICECREAM SELECTION 🥤 Choice of Chocolate, Vanilla & Strawberry.	20