

BREAKFAST MENU

PASTRAMI ESPRESSO BENEDICT

sourdough – house made pastrami – espresso hollandaise – cornichons – fried capers – radish cross – poached eggs 115k

GHETTO OMELETE

roasted pumpkin – ash – goat cheese – sage – pumpkin seeds – sourdough 100k

RICOTTA HOTCAKES

rhubarb – strawberries – pistachio – white chocolate ganache – raspberry segments 100k

AÇAI BOWL

(VG) seasonal fruits – muesli – coconut flakes 115k

KALE NEST

(VG) almond hummus – miso – seeds – avocado – poached eggs – shichimi togarashi – broccoli 95k

BIRCHER MUESLI

(VG) cardamon – labneh – vanilla – pear – rhubarb – granola 115k

AVO ON TOAST

half avo – free range poached eggs – toasted sourdough – e.v.o 85k

TOFU SCRAMBLE TOAST

(VG) onion – tomato – chili – turmeric – spinach – tempch – radish cross – mustard 95k

FRESH FRUITS

(VG) selection of fresh seasonal fruits 75k

* Please inform staff should you have any allergies

** Most of the breakfast dishes can be tailored to meet GF requirements

ADD++

homemade butter 10k

eggs cooked any style 20k

rye bread 20k

gluten free bread 25k

crispy bacon 30k

house cured salmon 45k

All prices include 10% tax and 7% service

RAW PLATES

CEVICHE

white snapper – red onion – avo – coriander – mint– kemangi – caramalized peanuts – 100k
leche de tigre – keripik kacang tanah

FENNEL CEVICHE

white snapper – fennel leche de tigre – citrics – mint – coriander – chilli – hazelnuts – 100k
onion

TUNA TARTAR

sashimi grade tuna – tapioca pearls – cucumber – sriracha vinaigrette – kemangi – 95k
nori powder

SALAD & BOWL

LAMB BOWL

Fried minced lamb – smoked labneh – grilled aubergine – seeds – sourdough – hummus – 115k
sunny side up – rocket salad

FISH TACO BOWL

beer battered john dory – mixed quinoa – pico de gallo – avocado – sriracha aioli – lime 130k
papaya – sweet corn

CHICKPEA SUPER BOWL

Kale – curried chickpeas – pumpkin – avocado – pumpkin seeds – tahini dressing – 120k
feta cheese – dried cranberries

KALE BOWL

edamame – avocado – sesame oil – spring onions – salmon tartar – honey miso dressing – 130k
quinoa – wakame – cucumber – broccoli – tofu

NEW POTATO & SALMON SALAD

local baby potato– salmon –mustard mayo – quail eggs – dill – spinach – onion 130k

ADD ++

Pork belly 45k

Grilled Chicken 35k

LARGE PLATES

GRILLED MUSHROOM

(vego) king oyster mushroom – soft polenta – green asparagus – rocket – tomato – 115k
green olive & pistachio – truffle oil

GRILLED SALMON

salmon fillet – coconut yellow rice – sweet red curry sauce – 165k
bean sprouts – peanut & coriander

SEARED TUNA

miso seared tuna – avocado – soba noodle & asian herb salad – ponzu – roc 145k

GRILLED CHICKEN

caramelised onion – potato & green beans – rocket – pear – almond & parmesan – 135k
balsamic emulsion

All prices include 10% tax and 7% service