

CAVIAR

Egg Caviar	\$38
Egg Toast, Caviar, Herbs	\$38

CRUDO

Crispy Salmon Sushi Chipotle Mayonnaise, Soy Glaze	\$18
Yellowfin Tuna Tartare, Avocado Ginger Marinade, Spicy Radish	\$32
Beef Carpaccio, Sesame Vinaigrette	\$23

STARTER

Crab Salad, Mustard, Melon Juice, Shaved Fennel	\$22
Guacamole with Peas, Warm Crunchy Tortillas	\$20
Burrata, Heirloom Tomato, Basil	\$24
Spiced Chicken Samosas, Cilantro, Yoghurt Dip	\$18
Pea Soup with Carrots, Chilies and Mint	\$12

SALAD AND VEGETARIAN

Kale and Broccoli Salad, Soft Boiled Egg Parmesan Croutons	\$20
Warm Shrimps Salad, Avocado, Tomato Champagne Vinegar Dressing	\$24
Vegetable Tagine, Mint Couscous Marinated Cucumber	\$22
Roasted Cauliflower, Turmeric Tahini Pistachio Gremolata	\$18

PASTA AND PIZZA

Rigatoni with Meatballs Smoked Chili Tomato Sauce	\$26
Tagliatelle with Clams Chili, Parsley	\$26
Fettuccine, Pistachio Pesto, Wax Beans, Cherry Tomatoes	\$25
Tomato, Fresh Mozzarella, Chili and Basil	\$18
Three Cheese, Asparagus, Pepperoni	\$25
Black Truffle and Fontina Cheese	\$36

FISH

Spice Crusted Red Snapper, Sweet and Sour Broth	\$36
Roasted Cod, Broccoli Rabe, Spicy Herbal Coconut Broth	\$40
Slow Cooked Sea Trout, Stewed Carrots, Peas, Saffron	\$33
Wood Oven Roasted Tiger Prawns, Oregano and Chili	\$36

MEAT

Crackling Organic Chicken, Creamed Corn Buttery Hot Sauce	\$26
Veal Milanese, Warm Potatoes, Sugar Snap Peas Horseradish	\$28
Beef Sirloin, Hibiscus Mustard Carrots, Potatoes	\$65
Cheeseburger, Brie, Black Truffle Mayonnaise	\$32

SIDE

Potato Purée	\$8
French Fries	\$8
Sautéed Corn, Scallion Jalapeño, Lime	\$12
Summer Beans, Smokey Bacon, Fine Herbs	\$14