



MAINS ONLY	14
TWO COURSE	16
THREE COURSE	18
FOUR COURSE	20

## SET LUNCH

### SOUP & SALAD

#### CREAM OF MUSHROOM SOUP

Rich and creamy soup with chunks of shimeji, pure white mushrooms and shiitake. Topped off with shaved parmesan, a drizzle of truffle oil and served with toasted garlic bread.

#### BABY SPINACH SALAD

House marinated baby spinach with feta cheese and walnuts.

#### SOUTHWEST CAESAR SALAD

Refreshing salad of romaine lettuce and croutons tossed with our special caesar dressing made in-house.

### APPETIZER

#### JALAPEÑO POPPERS WITH TOSTADAS

Deep fried chunks of jalapeño stuffed with cream cheese, monterey jack and mozzarella. Served with our tostada & avocado mango salsa.

#### GRILLED PORTOBELLO MUSHROOM

Delicious grilled portobello mushroom brushed with house marinade. Served with sauteed baby spinach, garlic and pine nuts.

#### BUFFALO WINGS

Chicken wings marinated in bell pepper and cayenne pepper are deep fried and tossed with house special BBQ sauce.

### MAINS

#### AUSTRALIAN STRIPLOIN (200GM)

Tender and juicy Australian 150 days grain-fed striploin steak grilled to perfection. Served with red wine sauce and roasted baby vegetables.

#### NORWEGIAN GRILLED SALMON

A lovely salmon fillet lightly grilled to medium doneness served with our specially curated topping, roasted potatoes and seasonal vegetables.

#### FISH & CHIPS

Tempura fish fillet fried to perfection and served with a side of fries & tartar sauce.

#### CHICKEN TIKKA GRAVY

Marinated tandoori boneless chicken with Indian herbs, onion and garlic in tomato & cashew nut gravy cream. Served with steamed rice.

#### PRAWN AGLIO OLIO

Linguine served with succulent prawns, fresh cherry tomatoes, asparagus and fragrant garlic.

#### BEEF BOLOGNESE

A classic Italian pasta made with linguine and ground beef cooked in a house special tomato sauce and onions, topped with shaved parmesan cheese.

#### MARGHERITA PIZZA

Homemade thin crust pizza dough topped with mozzarella and tomatoes, garnished with garden-fresh basil.


### DESSERT

#### WARM PECAN PIE


Flaky crust filled with sweet buttery caramel filling and pecans. Served with cinnamon caramel sauce and chocolate ice-cream.


#### SOUTHWEST LAVA TORTE


Our in-house popular dessert that combines the element of a chocolate cake baked to perfection, served with summer berries compote & vanilla ice cream.


 Signature dishes

 Seafood

 Beef

 Vegetarian

 Pork

 Chicken



Kiss

Keep it  
Simple and Stupid

TO DO LIST:

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All prices are subjected to 10% service charges and prevailing goods and services tax.

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