

lime dinner ■ à la carte

Appetizers

Vitello Tonnato (D)

Veal Tenderloin, Creamy Tuna Espuma, Caper Berries, Oven Dried Tomatoes,
Rocket **\$30**

Wagyu Beef Carpaccio (GF) \$38

Wild Rocket Salad, Aged Parmesan, Balsamic Reduction and Truffle Oil

Tuna Tartar (GF, D) \$28

Avocado Salsa, Rocket Salad and Red Radish, Olive Oil Parmesan

Pan Seared Scallops (SF) \$32

Green Apples, and Celery Juice, Salmon Caviar

Grilled Mediterranean Vegetable Terrine (GF, VG) \$26

Eggplants Caviar, and Olive Tapenade

*Contains of (N) Nuts (P) Pork (V) Vegetarian (VG) Vegan (S) Spicy (GF) Gluten Free (G) Gluten
(SF) Seafood (D) Dairy*

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Salads

The Caesar (D, P) \$28

Baby Cos Lettuce, Crispy Pork Bacon and Garlic Croutons
Boiled Egg and Aged Parmesan

- Grilled Chicken (D) \$30
- Grilled Tiger Prawns (D, SF) \$34

Beet Tabbouleh (VG, N) \$28

Green Smith, Beetroot, Walnut, Crushed Wheat, Tomato, Mint Leaves, Lemon and
Extra Virgin Olive Oil

Greek Salad (V, GF, D) \$30

Feta Cheese, Olives, Cucumber, Mixed Pepper, Onion, and Lemon Vinaigrette

Baby Spinach Salad (VG, N) \$27

Cherry Tomatoes, Endive, Mint, Pecans, Dried Cranberries, Goji Berries,
and Tangy Vinaigrette

Curly Kale (VG, N) \$27

Sweet Corn, Peppers, Avocado, Cucumber, Cherry Tomatoes, Red Onion,
Toasted Sunflower Seeds, Buttermilk Dressing

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Soups

Tomato Seafood Soup (SF) \$39

Tomato, Bay Leaf, Clam, Mussel, Prawn, Large Octopus, Reef Fish, Saffron, Olive Oil

Oriental Lentil Soup (VG) \$32

Preserved Lemon and Crispy Lentils

Roasted Butternut (V, D) \$32

Goat Cheese, Pumpkin Seeds, Rosemary Croutons

Chilled White Tomato Consommé (V, D) \$32

Basil Leaves, and Virgin Bloody Mary Ice

House Pasta

Spaghetti, Linguini, Penne

Pan Seared Lobster (SF, D) \$63

Homemade Squid Ink Linguini, Eringi Mushroom, Cherry Tomatoes,
Lobster Sauce Slightly Spicy

Aglio E Olio (S, V) \$30

Extra Virgin Olive Oil, Garlic, chili, and Basil

Bolognaise (D) \$38

Prime Beef Sauce, Pomodoro, Italian Parsley and Basil Oil

Ala Norma (V, D) \$35

Fresh Tomato Sauce, Roast Eggplant, Ricotta Salata, Basil, Olive Oil

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Mains

Risotto Carnaroli (N, V, D) \$44

Green Pea, Mushroom, Gorgonzola, Rocket,
Roast Walnut Crumble (Optional), Truffle

Lamb Rack (D) \$74

Herb Crusted, Baby Carrots, Wilted Kale, Wild Garlic Gremolata,
Goat Cheese Dressing

Aged Angus Beef \$65

Oven Roasted Congo Potatoes, Arugula Chimichurri, Veal Jus, Black Truffles

Slow Roasted Spatch Cock (D) \$53

Celeriac Tarte Tatin with Sun Dried Olive Pesto and Thyme Jus

Tuna Steak (D) \$48

Grilled Portobello Mushroom, Oven Roasted Baby Carrots, Steamed Bok Choy
Lemon Butter Sauce

Catch of the day \$46

Daily Chef accompaniments

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Complete Vegan

All Gluten Free

Cold Starter

Roasted Beetroot Carpaccio (VG) \$30

Pickled Mushrooms, Green Apple, and Celery Salad with Walnut Dressing

Grilled Mediterranean Vegetable Terrine (VG) \$26

Eggplant Caviar with Olive Tapenade

Salads

Cos Lettuce (VG) \$26

With Balsamic Portobello, Radicchio, and Truffle Vinaigrette

Green Papaya (VG) \$38

Grilled Asparagus, Black Quinoa, Avocado, and Grapefruit with Mango Chili Dressing

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Complete Vegan

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Main Course Vegan

Gluten Free Pasta Artichoke (VG) \$35

Basil Leaves, Garlic, Tomatoes, Artichokes and Zucchini with Olive oil

Gluten Free Pasta Balsamic (VG) \$35

Tossed in Light Tomato Sauce, Drizzled with Aged Balsamic Reduction

Steam Jumbo Asparagus (VG) \$43

Celeriac Rosti, Grilled Eringy Mushrooms, Semi Dried Plum Tomatoes with White Balsamic and Chives Emulsion

Sweet Potato Gnocchi (VG) \$35

Tossed In a Light Tomato Sauce, Drizzled with Aged Balsamic Reduction

Mix Bean Cassoulet (VG) \$36

Gratinated With White Onion Puree Served with A Selection of Mix Vegetables

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Our Travels through Asia

Salads

Thai Papaya Salad with Prawns (SF, S, N) \$38

Green Papaya, Carrot, Long Bean, Cherry Tomato Dried Shrimps,
Peanuts and Nam Jim Dressing

Thai Glass Noodle Salad (SF, S) \$38

Seafood, Thai Celery, Lime, Chili, and Tossed in A Spicy Dressing

Soups

Tom Kha Gai (S) \$34

Thai Hot and Sour Coconut Broth with Chicken, Lemongrass, Galangal,
Chilli Straw Mushroom, Coriander Leaves and Kaffir Lime

Tom Yum Goong (S, SF) \$36

Aromatic Thai Prawn Soup Flavoured with Lemongrass, Chili, Galangal, Mushrooms,
Coriander, Evaporated Milk, And Lime Juice

Main Course

Phad Kaprow (S)

Stir Fried with Chilli, Garlic, and Holy Basil, Jasmine Rice

- Pork **\$44**
- Beef **\$44**
- Chicken **\$44**

Lobster Curry (S, SF) \$60

Betel Leaves, Chilli Paste, Coconut Milk, Vermicelli Noodles

Beef Massaman (S, N) \$46

Beef Curry with Coconut Milk, Potato, Onions, And Cashew Nuts,
Jasmine Rice

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Main Course

Vegetable Thai Green Curry (S) \$40

Eggplants, Pumpkin, Thai Sweet Basil, Kaffir Lime Leaves, Jasmine Rice

Tandoori Tiger Prawns (SF, S) \$68

Served with Dhal Makhani, Kachumba Salad, Garlic or Plain Naan Bread, Yoghurt Raita, Mint Chutney, Mango Chutney and Papadum

Vegetable Malai Kofta (V, N) \$45

Vegetables Dumpling with Tomato-Cashew Nut Gravy and Cumin Rice, Naan Bread, Papadum and Mango Chutney

Butter Chicken (S, N) \$48

Indian Style Chicken Curry with Tomato and Cashew Nut Gravy Served with Naan Bread, Basmati Rice, Pickle and Papadum

Steamed Sea Bass (S) \$46

Thai Chili, Peppers Thai Celery, Garlic, Lime, Coriander, Chinese Cabbage, Jasmine Rice

Phad Thai (S, V, N) \$38

Sweet and Sour Stir Fried Phad Thai Noodles, Chives, Bean Sprout, Onion, Garlic Tofu With Crusted Peanut and Chilli Flakes and Lime Wedges on The Side

- Chicken **\$42**
- Prawns **\$46**

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