

Appetizers

Roasted Beetroot Carpaccio (VG, GF) \$30

Pickled Mushrooms, Green Apple and Celery Salad, Walnut Dressing

Selection Of Mezze (VG, GF) \$40

Hummus, Baba ghanoush, Tabbouleh, Moutabel, Wine leaves, Muhamara

Fritto Misto (SF, G) \$34

Prawns, Calamari, Reef Fish, Lemon, Mussels, Our Own Tomato Dipping Sauce
and Pepperoncini

Spicy Tuna Poke Bowl (S, D) \$34

Fresh Tuna, Avocado, Ginger Soy Sauce, Cucumbers, Spicy Mayo and Scallions, Sushi
Rice, Wakame Salad

Soups

Roasted Butternut Goat Cheese (V, D, G) \$32

Pumpkin Seeds and Rosemary Croutons

Oriental Lentil Soup (VG) \$30

Preserved Lemon and Crispy Lentils

Chilled White Tomato Consommé (VG) \$32

Basil leaves and Virgin Bloody Mary Ice

Salads

The Caesar (P, D, G) \$28

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

For our Caesar Salads, We Have the Following Additions

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

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

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

Baby Spinach Salad (VG, N, G) \$27

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

Cos Lettuce (VG, GF) \$26

Balsamic Portobello, Radicchio, and Truffle Vinaigrette

Curly Kale (VG, D) \$27

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

lime lunch ■ à la carte

Mains

Catch of the day \$46

Daily Chef accompaniments

Mix Bean Cassoulet (GF, VG) \$36

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

Steam Jumbo Asparagus (GF, VG) \$43

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

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

House Pasta

Spaghetti, Linguini, Penne

Aglio E Olio (S, V, G) \$30

Extra Virgin Olive Oil, Garlic, Chili, and Basil

Bolognaise (D, G) \$38

Prime Beef Sauce, Pomodoro, Italian Parsley and Basil Oil

Ala Norma (V, G, D) \$35

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

Gluten Free Pasta Artichokes (GF, VG) \$35

Basil Leaves, Garlic, Tomatoes, Artichokes, Zucchini and Olive Oil

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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lime lunch ■ à la carte

Burger, Sandwiches and Panini

Pit Boss Burger (G) \$45

Wagyu Beef, Roma Tomato, Dill Pickle, Crushed Avocado, Mixed Leaf Salad,
With Corn Chips, Roast Garlic, And Beetroot Dip, Pico de Gallo

Beyond Burger (VG) \$40

Charcoal Bun, Plant Based Meat Patty, Avocado, Tomato, Red Onion, Mixed Leaf Salad,
With Corn Chips, Roast Garlic, Beetroot Dip, Pico de Gallo

The Turkey Club Sandwich (G) \$34

Turkey Ham, Fried Egg, Turkey Bacon, Lettuce, Tomato, Cucumber, Corn Chips and
Pico de Gallo

Tuna Ciabatta (SF, S, G) \$32

Maldivian Chili, Anchovies, Capers, Coriander Aioli, Fennel, And Radicchio Salad,
With Corn Chips Roast Garlic and Beetroot Dip, Pico de Gallo

Panini (G, D) \$32

Plum Tomato, Fresh Mozzarella and Olive Tapenade, Corn Chip and Pico De Gallo

Soft Shell Crab Banh Mi (G, SF) \$36

Baby Spinach, Pickle Daikon, Pickled Carrots with Cajun Mayonnaise, Tamarind Dressing
and Fresh Coriander

Quesadilla (D, G, V) \$32

Provolone Cheese, Guacamole and Pico De Gallo,
Corn Chips with Roast Garlic and Beetroot Dip

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Our Travels through Asia

Appetizer

Vietnamese Rice Paper Roll

With Nuoc Cham Dressing

Prawns, Spring Onion, Mint Coriander and Rice Noodles (SF, GF) \$33

Tofu, Carrot, Mint, Coriander and Rice Noodles (V, GF) \$24

Salads

Thai Papaya Salad with Prawns (SF, 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 Soup (S) \$34

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

Tom Yum Goong (SF, S) \$36

Aromatic Thai Prawn Soup Flavoured with Lemongrass, Chilli, Galangal, Mushrooms,
Coriander, Evaporated Milk and Lime Juice

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Our Travels through Asia

Main Course

Phad Kaprow (S)

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

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

Lobster Curry (SF, S) \$60

Betel Leaves, Chilli Paste, Coconut Milk, Vermicelli Noodles

Beef Massaman (N, S) \$46

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

Tandoori Tiger Prawns (SF, S, D) \$68

Served With Dhal Makhani, Lacha Salad

Garlic Or Plain Naan Bread, Yoghurt Raita, Mint Chutney, Mango Chutney and Papadum

Vegetable Malai Kofta (V, N, G) \$45

Vegetables Dumpling with Tomato-Cashew Nut Gravy and Cumin Rice,
Naan Bread, Poppadum 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

Vegetable Thai Green Curry (S) \$40

Eggplants, Pumpkin, Thai Sweet Basil, Kaffir Lime Leaves and Served
with Steam Jasmine Rice

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Our Travels through Asia

Main Course

Steamed Sea Bass (S, SF) \$46

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

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

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

- Chicken \$42
- Prawns \$46

Sushi and Sashimi

- Daily Sushi Roll and Nigiri 6 Pieces \$34
- Daily Sashimi "Tuna, Reef Fish and Salmon" 12 Pieces \$30
- Combination "Daily Sushi 4 Pieces and Sashimi 9 Pieces \$37
- Avocado, Cucumber Chives and Toasted Sesame Seeds (V) \$32
Wasabi, Pickled Ginger and Kikkoman Soya Sauces

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