STARTERS

- Cherry Tomato & Mozzarella Salad
 Fresh Basil & Olive Oil
- Organic Field Green Salad
 Cous Cous Salad, Red Onion &
 Coriander Emulsion

Tuna Variation
Lemon Mousse & Crispy Garlic

- Fattoush Salad

 Lettuce, Mint, Cucumber Tomato, Shallot,

 Pomegranate, Lemon Zest Vinaigrette
- Chef Salad
 Green Vegetable, Tomato, Carrot, Apple,
 Celery, Tofu & Balsamic Olive Oil

SOUPS

Pumpkin & Ginger Soup
Rosemary Chips & Pink Pepper

White Tomato Soup
Honey Croutons

Clam Chowder
Garlic Bread

MAIN COURSES

Braised Beef +150

Truffle Mashed Potatoes,
Sweet Bok Choy & Lime Zest

Grilled Beef Tenderloin +250

Pumpkin Purée & Rainbow Salad, Jus

Pan-Fried Pork Loin

Butter Pasta, Grilled Tomato, Red Wine Jus

Sous Vide Cooked Chicken
Herb Fried Potatoes, Glazed Carrot

Grilled Norwegian Salmon Steak +150
Curry Rice, Spinach, Creamy Sauce

Grilled Snow Fish +250

Cauliflower Purée & Rain Bow Salad, Lemon

Warm Quinoa

Cucumber, Onion & Yoghurt - Honey Sauce

Linguine Vongole
Tomato & Parsley

Spaghetti
Fresh Cherry Tomato & Garlic Ragout

Vegetarian Dish Pork Contains Wellness Dish
Prices are inclusive of service charge and government tax

All meats are prepared and distributed by Halal Certified suppliers

DESSERTS

Baked Lime Meringue Pie

Classic Italian Tiramisu

Crème Brûlée

Summer Berries

Pavlova

Fresh Fruit, Mascarpone & Passion Fruit Coulis

Homemade Ice Cream (1 scoop)

Brandy Snap

Choice of

Vanilla, Chocolate, Strawberry or Coconut



