



3 course menu including bread, olives & coffee - 54

2 course menu including bread, olives & coffee - 44

Entrée - 19 | Main - 31 | Dessert - 12

Entrées

Ceviche, sweet potato textures, corn, avocado, lime, tiger's milk

Grilled octopus, kimchi, crème d'Isigny, prawn cracker

Burrata, aged balsamic, cashew nut pesto, sweet & sour cherry
tomatoes (v)

Mains

Milanese risotto, grilled scallop, olive oil tuille, caper

Fish of the day, asparagus purée, raisin, cauliflower, almond marbled
sauce

Lentil meatballs, vadouvan sauce, onion bhaji, basmati rice (v)

Desserts

Pavlova, red berries, passionfruit

Hot & cold chocolate shot, oreo, mandarin sorbet, dark chocolate
foam

Chef's salad - 25 | Pasta of the day - 26

Homemade bread rolls, olive oil, French butter, pickled olives - 4

BAR MENU



Hummus & Pita

Served with baked pita bread and garlic oil

9

Fried Artichokes

Served with lime and garlic mayonnaise

9

Bitterballen

9

Pain con Tomate

Made the traditional Spanish way on toasted bread

10

Crushed Baby Potatoes

Served with lemon and mustard cream cheese

10

Flavour Town

Sushi croquette served with your choice of salmon or avocado

10

Alheira Croquettes

Traditional Portuguese sausage-filled croquette served with pickled red cabbage

12

Chicken Karaage Bites

Served with furikake, spicy kewpie, wasabi.

Make it a burger!

12

16

Ocean Pearl

Kattaifi-wrapped scallop, unagi, wakale&tahini salad, avocado, sesame mayonnaise

14

Gyoza

Meat or Vegetable gyoza served with red chilli sauce, scallions

14

Mini Beef Sliders

Garnished with pickles, smoked mayonnaise, gruyere cheese, bacon, caramelized onion.

15