
TO SHARE

ZUCCHINI TEMPURA 75 (V,G)
leeks, basil and yuzu spicy yogurt

PRAWNS TEMPURA 85 (SF,G)
mango, cilantro, red chili, wasabi mayo

SAUTÉED CALAMARI 75
black olive, basil, lemon confit

BEEF CARPACCIO 95
parmesan, rocket and caper lemon olive oil

HOMEMADE MARINATED OLIVES 45 (GAR)
citrus zest, garlic and piment de espelette

WAGYU BEEF ROLL 90
baby asparagus, mustard, shiso leaves, schirach yogurt

CHEF'S CHEESE BOARD SELECTION 185 (N,G,D)
crackers and homemade condiments

SALADS

GARDEN OF DREAMS SALAD 80 (V,G)
provençal vegetables, baby watercress, Italian mesclun leaves and parsley mustard dressing

FETA & BEETROOT SALAD 65 (N)
red beets, feta, parsley, caramelized walnut

BURRATA 110
heirloom tomatoes, basil, balsamic dressing

GREEN LENTIL SALAD 85 (N,VG,V)
green lentil, raspberry, heirloom tomato, walnut, and scallions

GRILLED SWEET CORN SALAD 85
sweetcorn, mixed herbs, red pomelo, cranberry, lime dressing



PIZZA & SLIDERS

PIZZA RUCOLA MARGHARITA 105 (V,G)
rocket leaves, home made sun-dried cherry tomatoes

MINI BRIOCHE BEEF SLIDERS 85 (G)
homemade sweet potato chips, baby cornichons

MINI BRIOCHE CHICKEN SLIDERS 85 (G)
homemade sweet potato chips, baby cornichons



FRESH OYSTERS

LOCAL DIBBA (SF)
25 per piece

FINE DE CLAIRE OYSTER (SF)
35 per piece

served with vinaigrette and fresh lemon

MAINS

HOMEMADE RIGATONI ARRABIATA 95 (V,A,G)
tomato, basil, chili

GRILLED TIGER PRAWNS 195 (SF)
marinated with cilantro, garlic, chili, lime

ROASTED SPRING CHICKEN BREAST 175
brick basket micro cress mixed with citrus dressing truffle chicken sauce

SIDES

POTATO GRATIN 45	45 MIXED MUSHROOMS WITH LEMON AND HERBS
MIXED LEAVES SALAD WITH VINAIGRETTE 45	65 GRILLED ARTICHOKE AND PARSLEY LIME
SAUTÉED BROCCOLINI WITH ALMONDS 45	70 TRUFFLE MASHED POTATOES