

STARTER

SOUP

- **MUSHROOM SOUP** 

Champignons mushroom soup,
milk foam with garlic herb croutons

90.-



- ♥ • **PUMPKIN SOUP** 

Seasonal spiced pumpkin soup,
milk foam with cashew cream & nib croutons

90.-



SALAD

- ♥ • **ROASTED VEGETABLES & FENNEL CONFIT SALAD**

Roasted vegetable and fennel confit with cacao nib balsamic dressing

190.-

- ♥ • **CHICKEN AVOCADO SALAD**

Chicken breast, avocado, organic seasonal salad with red wine vinaigrette

250.-

- **VINE RIPENED HEIRLOOM TOMATO SALAD** 

Baby mozzarella, vine ripened heirloom tomatoes
and whipped homemade ricotta with cacao nib balsamic

250.-

- **OUR CAESAR SALAD**

Cos lettuce with creamy cashew caesar dressing,
whipped garlic anchovy homemade ricotta,
crispy smoked bacon lardons and parmigiano reggiano

250.-

- ♥ • **THAI STYLE SMOKED SALMON SALAD**

Smoked salmon, compressed cucumber, radish,
organic seasonal salad leaves with num chim seafood

320.-



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STARTER

BITES & PLATTER

- ♥ • **CHEESE PLATTER** 200.-
Four cheese (cheddar, emental, blue, brie cheese) walnut, pistachio, raisin and dried cranberry
- ♥ • **CHICKEN CHEESY FRIES** 120.-
French fried topped with chicken cheesy cream
- **BRUSCHETTA** 120.-
Variety of bruschetta (smoke salmon and ricotta, tomato, tapenade, quail egg spicy mayonnaise and ham)
- **ONION RING** 🍷 90.-
Deep fried onion rings with tartar sauce
- ♥ • **FRENCH FRIES WITH 3 SAUCES** 90.-
French fries with 3 sauces (spicy mayonnaise, ketchup and mayonnaise)

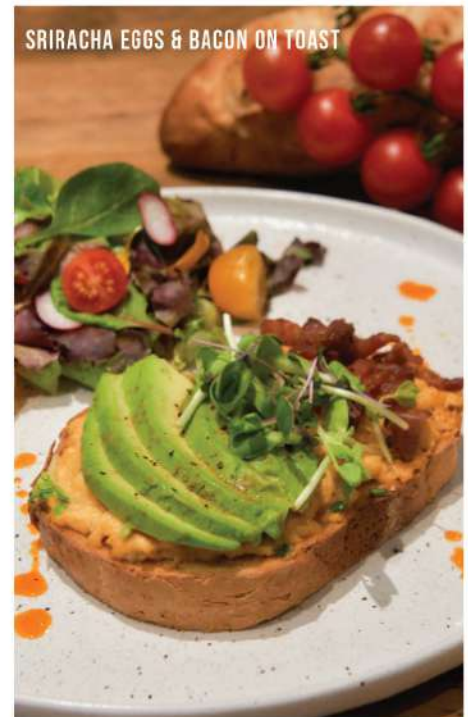


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OPENED SANDWICHES

SANDWICHES

- ♥ • **EGGS BENEDICT ROYALE** 350.-
 Two poached free range organic eggs and smoked salmon served on toasted rye bread with dill and whole grain mustard cacao hollandaise.
- **EGGS BENEDICT FLORENTINE** 290.-
 Two poached free range organic eggs and saute' spinach served on toasted multigrains bread with cacao hollandaise
- **SCRAMBLED EGGS SPINACH** 280.-
 Scrambled folded free range organic eggs with spinach, avocado, served on toasted rye and organic salad leaves
 **Add smoked salmon + 70.-
- ♥ • **SRIRACHA EGGS & BACON ON TOAST** 290.-
 Scrambled free range organic sriracha spiced folded eggs, avocado, crispy smoked bacon served on toasted sour dough and organic salad leaves
- **MUSHROOMS EGGS ON TOAST** 280.-
 Seasonal saute' mushrooms with garlic butter, poached free range eggs, cashew nut cream, cacao nib dukkah, toasted multigrains bread
- ♥ • **GRILLED HAM 3 CHEESE PANINI** 320.-
 Panini bread, country ham, aged cheddar, swiss, parmesan cheeses, cacao nib red onion marmalade, organic salad leaves
- **GRILLED VEGETABLE PESTO PANINI** 250.-
 Panini bread, zucchini, eggplants, peppers, extra virgin olive oil, cacao nib pesto, organic salad leaves



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BURGER



PORK BURGER

Pork, cheddar cheese, homemade mayonnaise, red onion marmalade, butter head, tomato, pickle homemade bun serve with french fries

290 .-



BEYOND BURGER

Plant- Protein patty, guacamole, homemade mayonnaise, butter head, wild rocket homemade bun serve with french fries

320 .-



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FIRST COURSES



PASTA

- **HOMEMADE FETTUCCINE WITH CARBONARA** 190.-
Homemade fettuccine, carbonara sauce, smoke bacon, parmesan cheese
- ♥ • **ORGANIC PENNE WITH CACAO NIB PESTO**  190.-
Organic penne, cacao nib pesto sauce, kalamata black olive, tomato, parmesan cheese
- **ORGANIC SPAGHETTI WITH FRESH TOMATO SAUCE**  190.-
Organic spaghetti, fresh tomato sauce, basil
- ♥ • **HOMEMADE ANGEL HAIR WITH SPICY GARLIC AND KALAMATA** 190.-
Homemade angel hair, kalamata black olive, tomato, dried chilli, garlic, anchovy, parmesan cheese
- **ORGANIC SPAGHETTI PORK BOLOGNESE** 190.-
Organic spaghetti, pork bolognese sauce, parmesan cheese
- ♥ • **PORK LASAGNE** 250.-
Pasta, pork bolognese sauce, basic cheese sauce, mozzarella cheese
- **CLASSIC EGGPLANT LASAGNE**  250.-
Pasta, eggplant, tomato sauce, ricotta and parmesan sauce, mozzarella cheese

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MAIN COURSES



♥ **RACK OF LAMB WITH CRANBERRY COULIS** 450.-

Rack of lamb, baby carrot, roasted garlic potato, spinach and cranberry coulis

GRILLED ATLANTIC SALMON WITH CAPER SAUCE 350.-

Grilled Atlantic salmon, stir-fry spinach, carrot mousse and caper sauce

CHICKEN BREAST WITH COCOA NIBS 250.-

Chicken breast with cacao nib, mashed potato, cacao balsamic glazed carrots

♥ **AUSTRALIAN TENDERLOIN STEAK WITH MUSHROOM SAUCE** 590.-

Australian tenderloin, roasted garlic potato, grilled vegetable with mushroom sauce

♥ **GRILLED VEGETABLE TOWER**  190.-

Grilled vegetable tower, cacao nib pesto, homemade whipped ricotta



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DESSERT

BELGIAN WAFFLE ♥

Freshly baked Belgian waffle, powder sugar, whipped cream, choco nibs

190.-



CHOCOLATE WAFFLE ♥

Freshly baked Belgian chocolate waffle, double chocolate ice cream, ganache, honey butter, whipped cream, cocoa nibs

250.-



THAI MANGO WAFFLE

Freshly baked Belgian waffle, thai mango salsa, mango puree, premium vanilla ice cream, whipped cream

250.-



WILD BERRY WAFFLE

Freshly baked Belgian waffle, fresh seasonal berries, raspberry puree, premium vanilla ice cream, whipped cream

280.-



BANANA SPLIT WAFFLE ♥

freshly baked Belgian chocolate waffle, double chocolate ice cream, ganache, honey butter, whipped cream, choco nibs

280.-



TROPICAL FRUIT WAFFLE ♥

Freshly baked Belgian waffle, thai mango, banana & kiwi fruit, mango puree, matcha green tea ice cream, whipped cream.

250.-



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DESSERT

CHOCOLATE LAVA CAKE ❤️

Chocolate lava cake, white chocolate ice cream and berry coulis

190.-



CHOCOLATE ORANGE TART ❤️

Chocolate tart, fresh orange, meringue and orange cream

150.-



APPLE TART ❤️

Sable Breton, apple compote, vanilla patisserie

150.-



HOMEMADE STICKY DATE CAKE ❤️

Serve with salted caramel, whip chattily vanilla ice cream

190.-



CHOCOLATE PASSION CRÈME BRÛLÉE

Dark chocolate creme brulee with caramelized brown sugar and berry sauce

90.-



ORANGE SHOOTER

Chocolate mousse with orange panna cotta

90.-



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