

## SOUPS

LENTIL SOUP (D, G) Lemon, croutons	50
ROASTED TOMATO SOUP (G, D) Goat cheese, basil, garlic bread	50
SEASONAL SALADS	
FIG & GOAT CHEESE (D, N, V) Mixed green lettuce, fresh fig, goat cheese, candied hazelnuts, dates hazelnut dressing	55
CAULIFLOWER & CRISPY CHICKPEAS (VG, N, G) Hummus, pomegranate, zaatar	55
PUGLIESE BURRATA (D, V) Heirloom tomato, aged balsamic dressing, olives	75
CAESAR SALAD (G, D, S)	55
Romaine lettuce, herb croutons, anchovies, aged parmesan Add: Chicken   Cured Salmon	+20



## MAINS

THE ULTIMATE CURRY (D, G, N) Charcoal grilled chicken tikka, butter chicken, jeera rice, raita, garlic naan	90
GRILLED SEABREAM (8) House salad, grilled lemon, sauce vierge	120
GRILLED TIGER PRAWNS (8, D) House salad, lemon, green verde	95
TAGLIATELLE & BEEF RAGU (6) 24 hours braised beef brisket ragu, tomato	90
VEGAN CHEESE RAVIOLI (VG, N) Vegan cheese stuffed ravioli, slow cooked tomato fondue, pistou, capers, olives	75
DESSERTS	
SEASONAL FRUIT PLATTER	40
CRÈME BRULÉ (D) Classic crème brulé & fresh berries	45
WARM APPLE SPONGE CAKE (D, G) Poached granny smith apples, crème anglaise, honey cinnamon ice cream	45
ICE CREAMS OR SORBET Vanilla/Strawberry/ Chocolate / Mango/Passion fruit	25