

ALL DAY DINING

11am – 10:30pm

FOOD FOR THE SOUL

GARDEN GREEN SALAD ①\$12.00

Selection of crisp garden leaves with avocado, pearl tomatoes, cucumber and sweet peppers, lightly dressed with classic French vinaigrette

AVOCADO & QUINOA SALAD ①②\$16.00

Protein-rich quinoa tossed with mixed greens, olives and baby spinach, finished with a citrus dressing

BEETROOT & ORANGE SALAD ①\$14.00

Slow-roasted beetroot with fresh orange segments, citrus vinaigrette, cream cheese & toasted walnuts

CAESAR SALAD\$16.00

Crispy green leaves, crunchy croutons, parmesan cheese and classic Caesar dressing

ARTISAN BRUSCHETTA SELECTION\$22.00

Multigrain toast topped with avocado, tomato mozzarella, cream cheese, smoked salmon and dressed micro greens

ROASTED VEGETABLES & HUMMUS ①\$15.00

Seasonal market vegetables roasted and served with hummus, labneh and fresh leaves

Enhancements available:

Free-range eggs | Crispy beef bacon | Grilled Chicken | Shrimps

FROM ZANZIBAR, WITH FLAVOR

MISHKAKI\$18.00

Grilled chicken or beef skewers, served with fresh kachumbari, hand-cut chips, tamarind chilli dip and chachandu sauce

ZANZIBARI SAMOSA\$15.00

Golden-fried parcels filled with delicately spiced beef mince, accompanied with homemade tomato jam

WAKUPAKA – COCONUT CURRY\$22.00

A coastal classic of prawns or chicken gently simmered in aromatic coconut sauce, served with chapati, kachumbari and garden salad

Veg option available

SEAFOOD & BISTRO FAVORITES

CALAMARI & PRAWN TEMPURA\$28.00

Lightly battered calamari rings and prawns, served crisp with tamarind and sweet chili dipping sauces

Veg option available with assorted veggies

SEAFOOD CRÊPE\$25.00

Handmade crêpe filled with sautéed prawns, calamari, bell peppers and finished with silky béchamel

LOBSTER ROLL\$34.00

Homemade brioche rolls, buttered lobster tails with garlic lemon butter sauce, fries & salad

ALL DAY DINING

11am – 10:30pm



GRILLED PRAWNS.....\$32.00

Grilled Jumbo prawns brushed with garlic and chili butter, complemented by fresh mango salsa

CATCH OF THE DAY.....\$25.00

Chef's selection of locally sourced fish, pan-seared and finished with passion fruit caper butter, accompanied by hand-cut chips and salad

SEAFOOD PLATTER.....\$55.00

Jumbo prawn, lobster tail & octopus, calamari, fish fillet with lemon garlic butter, fries, salad

THAI SHRIMP COCONUT CURRY BOWL..... \$25.00

Mild red Thai curry with prawns, coconut milk and fragrant jasmine rice

Vegetarian alternative available

COCONUT CRUSTED CHICKEN TENDERS.....\$16.00

Panko and coconut-crumbed chicken fillets, mango salsa, cocktail sauce, fries and salad

TRUFFLE FRENCH FRIES [Ⓟ]..... \$12.00

Golden fries tossed with parmesan, rosemary, garlic and aromatic truffle oil

CASSAVA, SWEET POTATO & PLANTAIN

CHIPS.....\$14.00

Crispy trio seasoned with sea salt, pilipili mayonnaise and avocado-mango salsa

SOUP OF THE DAY [Ⓟ].....\$10.00

Chef's daily creation, served with freshly baked bread rolls and butter



FROM THE GRILL

ANGUS RIB-EYE STEAK (400 G)..... \$54.00

Prime-cut Angus rib-eye, flame-grilled and finished with truffle herb butter

BEEF TENDERLOIN STEAK.....\$45.00

Pan-seared tenderloin, basted with aromatic butter and fresh herbs

GRILLED CHICKEN SUPREME..... \$32.00

Herb-marinated chicken breast, grilled to juicy perfection

All grilled selections are served with your choice of:

Sides: Truffle mash | Sautéed potatoes | French fries | Steamed rice | Couscous | Seasonal vegetables

Sauces: Peppercorn | Mushroom | Herb jus | Chimichurri | Honey mustard sauce

THE BURGER & SANDWICH EDIT

CAPRESE SANDWICH [Ⓟ] [Ⓝ]..... \$16.00

Multigrain bread layered with mozzarella, vine-ripened tomatoes, avocado, crisp lettuce and basil pesto

BEEF SMASHED BURGER.....\$20.00

Double smashed beef patties with melted cheese, caramelized onions and pickles



[Ⓟ] vegetarian | [Ⓝ] contains nuts | Please inform your waitron of any food allergies



ALL DAY DINING

11am – 10:30pm

PESTO CHICKEN SANDWICH \$18.00

Grilled chicken breast, sun-dried tomatoes, bell peppers and mozzarella on a fresh baguette with pepper pesto

BEEF & MUSTARD SANDWICH..... \$20.00

Thinly sliced grilled sirloin, mustard mayonnaise, caramelized onions and garden leaves on artisan bread

CRISPY BANG BANG CHICKEN BURGER..... \$20.00

Crispy fried chicken fillet, mango slaw, jalapeño and house cocktail sauce

PASTA CLASSICS

CLASSIC ITALIAN PASTA..... \$22.00

Spaghetti | Penne | Handmade Fettuccine
Sauces: Alfredo | Tomato cream | Napolitana | Arrabbiata | Aglio e Olio | Bolognese | Basil pesto 

Additions available: Chicken | Prawn | Bacon

ARTISAN PIZZA

MARGHERITA CLASSICA \$14.00

Mozzarella, fresh basil and extra virgin olive oil

VEGETARIAN \$16.00

Olives, bell peppers, sweet corn, mushrooms, zucchini, onion and mozzarella

CHILI GARLIC PRAWNS..... \$28.00

Garlic butter prawns with jalapeño and olives

PEPPERONI ROMANO..... \$22.00

Beef pepperoni, mozzarella and oregano-scented tomato sauce

S.O.B..... \$20.00

Beef sausage, caramelized onions and beef bacon

HOT HONEY PIZZA..... \$20.00

Pepperoni,, cream cheese, tomato sauce, jalapeno & hot honey drizzle

(served with hand-cut fries and side salad)

SWEET ENDINGS

TIRAMISU..... \$15.00

CHOCOLATE FONDANT..... \$14.00

Warm chocolate center, served with vanilla ice cream

STICKY TOFFEE PUDDING..... \$14.00

Classic sponge with rich toffee sauce and homemade ice cream

PASSION PANACOTTA..... \$12.00

COCONUT CRÈME CARAMEL..... \$12.00

CARROT CAKE..... \$14.00

ARTISAN ICE CREAM SELECTION..... \$10.00

Please enquire with your service associate for today's flavors

FRESH TROPICAL FRUIT PLATTER..... \$12.00

 vegetarian |  contains nuts | Please inform your waitron of any food allergies