

All day dining 11am –

10:30pm

food for the soul

GARDEN GREEN SALAD \$18.00

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

AVOCADO & QUINOA SALAD

Protein-rich quinoa tossed with mixed greens, olives and baby spinach, finished with a citrus dressing **\$18.00**

BEETROOT & ORANGE SALAD

Slow-roasted beetroot with fresh orange segments, citrus vinaigrette, cream cheese & toasted walnuts **\$18.00**

CAESAR SALAD.....

Crispy green leaves, crunchy croutons, parmesan cheese and classic Caesar dressing **\$18.00**

ARTISAN BRUSCHETTA SELECTION.....

Multigrain toast topped with avocado, tomato mozzarella, cream cheese, smoked salmon and dressed micro greens **\$22.00**

ROASTED VEGETABLES & HUMMUS

Seasonal market vegetables roasted and served with hummus, labneh and fresh leaves **\$18.00**

Enhancements available:

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

from Zanzibar, with Flavor

MISHKAKI..... \$24.00

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

ZANZIBARI SAMOSA..... \$18.00

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

WAKUPAKA – COCONUT CURRY..... A \$28.00

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..... \$28.00

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

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GRILLED PRAWNS..... \$38.00

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

CATCH OF THE DAY..... \$28.00

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..... Jumbo \$65.00

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

THAI SHRIMP COCONUT CURRY BOWL....

Mild red Thai curry with prawns, coconut milk and fragrant jasmine rice **\$28.00**

Vegetarian alternative available

COCONUT CRUSTED CHICKEN TENDERS... \$18.00

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

rispy 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..... \$65.00

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

GRILLED CHICKEN SUPREME..... \$25.00

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 [Ⓥ] [Ⓝ]..... \$20.00

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

BEEF SMASHED BURGER..... \$22.00

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


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PESTO CHICKEN SANDWICH  \$20.00
Grilled chicken breast, sun-dried tomatoes, bell peppers and mozzarella on a fresh baguette with pepper pesto

BEEF & MUSTARD SANDWICH..... \$22.00
Thinly sliced grilled sirloin, mustard mayonnaise, caramelized onions and garden leaves on artisan bread

CRISPY BANG BANG CHICKEN BURGER... \$22.00
Crispy fried chicken fillet, mango slaw, jalapeño and house cocktail sauce
(served with hand-cut fries and side salad)


Pasta classics

CLASSIC ITALIAN PASTA..... \$24.00
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  \$18.00
Mozzarella, fresh basil and extra virgin olive oil

VEGETARIAN  \$20.00
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...... \$22.00
Beef sausage, caramelized onions and beef bacon

HOT HONEY PIZZA..... \$22.00
Pepperoni, cream cheese, tomato sauce, jalapeno & hot honey drizzle

Sweet endings

TIRAMISU..... \$18.00

CHOCOLATE FONDANT..... \$16.00
Warm chocolate center, served with vanilla ice cream

STICKY TOFFEE PUDDING..... \$16.00
Classic sponge with rich toffee sauce and homemade ice cream

PASSION PANACOTTA..... \$14.00

COCONUT CRÈME CAMEL..... \$16.00

CARROT CAKE..... \$16.00

ARTISAN ICE CREAM SELECTION..... \$10.00
Please enquire with your service associate for today's flavors

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