

YOUNG GOURMET MENU

Starters

California Maki (SF)(D) G)

Crab Meat, Avocado, Japanese Cucumber, Tobiko Orange, Ponzu
US\$ 36

Avocado and Kimchi Maki (V)(D)(G)

Pickled Yellow Radish, Avocado, Cucumber, Gochujang
US\$ 30

Caesar Salad (D)(G)(SF)

Corn-fed Chicken, Baby Gems, Boiled Egg, Sundried and Cherry Tomatoes, Avocado, Anchovies, Herb Croutons, Beef
US\$ 34

Nicoise Salad (D)(SF)

Maldivian Medium Rare Tuna, Boiled Egg, Baby Potatoes, French Beans, Olives, Cherry Tomatoes, Capers
US\$ 34

Latitude Very Vegan Salad (VG)(N)

Green Baby Kale, Quinoa, Broccolini, Cherry Tomatoes, Vegan Soy Vinaigrette, Walnuts
US\$ 32

Beetroot Salad (V)(D)(N)

Mixed Lettuce, Gorgonzola Cheese, Pomegranate, Portobello Mushrooms, Berries, Avocado, Walnut, Yuzu Vinaigrette
US\$ 30

Soups

Classic Chicken Broth (D)

Selection of Seasonal Vegetables with Potatoes and Parsley
US\$ 28

Borscht Soup (D)(P)

Beef Broth, Cabbage, Gherkins, Sour Cream and Dill
US\$ 26

Pelmeni with Chicken Broth(D)(G)

Wagyu Beef Dumpling, Chicken Broth, Sour Cream
US\$ 32

Rassolnik Beef Barley Soup (D)(G)

Baby Potato, Baby Carrot and Pickled Gherkin
US\$ 28

(V) Vegetarian / (VG) Vegan / (D) Dairy / (SF) Seafood / (G) Gluten / (N) Nuts

Please let our servers know if you have any special dietary requirements, food allergies or intolerances.

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Pizza & Pasta

Margherita (V)(D)(G)

Mozzarella Cheese, Cherry Tomato Sauce Basil Leaf
US\$ 30

Fungi Truffle Bianca (V)(D)(G)

Wild Mushrooms, Baby Spinach, Cream Sauce and Truffle Olive Tapenade
US\$ 34

Quattro Formaggi (V)(D)(G)

Buffalo Mozzarella Cheese, Parmesan Cheese, Gorgonzola Cheese, Ricotta Cheese
US\$ 36

Beef Pepperoni (D)(G)

Dry Age Beef Pepperoni, Bocconcini and Mozzarella Cheese
US\$ 32

BBQ Chicken (D)(G)

BBQ Chicken, Artichoke, Mushroom, Pickled Onion and Mozzarella Cheese
US\$ 34

Classic Carbonara (P)(D)(G)

Spaghetti with Roasted Guanciale, Pork Bacon and Egg Yolk, Parmesan
US\$ 36

Spaghetti Bolognese (D)(G)

Beef mince, Spaghetti Pasta, Parmesan
US\$ 30

Lasagna Alla Bolognese (D)(A)(G)

Slow-cooked Black Angus Beef Ragu and Beef Bacon,
layered with Tomatoes and Béchamel Sauce
US\$ 34

Main Courses

Grilled Reef Fish (SF)(D)

Baby vegetables, lemon, Baby Potatoes
US\$ 30

Chicken Cordon Bleu (D)(G)

Chicken stuffed with Beef Bresaola and Cheese, Mashed Potato, Mustard Cream Sauce
US\$ 36

Cabbage Roll" Galubsti" (D)

Minced Black Angus Beef, Rice, Tomato Sauce, Potatoes
US\$ 38

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Beef Burger (D)(G)

Black Angus Beef Patty, Caramelized Onion, Baby Gem, Tomatoes, Cheddar Cheese, Brioche, French Fries
US\$ 42

Corn Fed Chicken Burger (D)(G)

Chicken Breast, Bun, Cheddar Cheese, Pickled Red Onion, Baby Gem, Tomatoes, French Fries
US\$ 30

Tuna Loin on Toast (SF)(G)(D)

Sour Dough, Avocado, Arugula, Sesame Seed, Soy Miso Vinaigrette, Tomato, Cucumber, Dill, Salad
US\$ 32

Little Bites

Chicken Breast (D)

Tender Chicken, Toasted with Butter, Mashed Potatoes
US\$ 16

Grilled Reef Fish (SF) (D)

Baby vegetables, Lemon, Baby Potatoes
US\$ 16

Champ Burger Kids (D)(G)

Black Angus Beef Patty, Baby Gem, Tomatoes, Cheddar Cheese, Brioche
US\$ 18

Chicken Nuggets

French fries
US\$ 14

Penne with tomato Sauce (D)

Pasta, Tomato Sauce, Cheese
US\$ 12

Mac and Cheese (D)

Macaroni, Béchamel Sauce, Cheddar
US\$ 12

Chicken Kotleti (D)

Tender Juicy Breast, Baby Vegetables, Mashed Potatoes
US\$ 16

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Side Dishes

French Fries

Mashed Potatoes

Grilled Vegetables

Steamed Jasmine Rice

Penne Pasta

Desserts

Basque Cheesecake (D)(G)

Blueberry lemon compote

US\$ 24

Chocolate Fudge Brownie Sundae (D)(G)

Vanilla Ice Cream

US\$ 12

Homemade Crunch Bar (D)(G)

Lemon Sorbet

US\$ 12

Granola Fruits and Berries Frozen Yogurt Bar (N)(D)(G)

Granola, Raisin, Blueberry, Yogurt

US\$ 12

Selection of Seasonal Fruit Platters (VG)

US\$ 18

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