

FOOD MENU

BAR SNACKS



Honey Nuts	250
Flavored with Cinnamon Chili	
Marinated Olives	450
Infused with Orange and Garlic	
Duck and Coriander Samosa (3Pcs)	550
Served with Tangerine Chutney	

STARTERS + TAPAS



Chicken Liver Pate	990
Melon Rind Jam and Baguette	
Crispy Chicken Wings	1,310
Soy Ginger Glaze Lime	
Burrata + Tomatoes	1,660
Roasted Tomato Conserva Basil Antinori Olive Oil Homemade Focaccia	
Baked Camembert	1,690
Honey Thyme Served with Homemade Sourdough	
Pulled Pork Bao Buns	1,980
Mango and Coriander Salsa	

FLAMMKUCHEN



Plain Focaccia	1,480
With Olive Oil, Balsamic, Rosemary and Sea salt	
+ Add chicken + bacon option	250
Baby Spinach, Feta and Onion	1,780
Balsamic Drizzle	
BBQ Chicken	1,780
Topped off with Cheddar and Fresh Chives	
"Margherita"	1,780
Crema Fraiche Base, Basil, Mozzarella and Fresh Confit Tomatoes	

SALAD + SANDWICH



Chicken Caesar Salad Chicken Breast Blue Cheese Caesar Dressing Parmesan Sourdough Croutons	1,065
Mortadella Open Sando Mortadella with Pickled Onions, Mustard and Onion rings	1,290
Cuban Sandwich With Swiss Cheese, Ham and Mustard	1,790

LARGER PLATES



Pesto Mac and Cheese	990
Pork Chop Coletta Schnitzel Mustard Mash Lemon	1,760
Coastal Fish n Chips Battered Coral Fish, Hand Cut Fries and House Tartare Sauce	1,990
Braised Short Ribs Served with Mango Chutney and Coriander	2,030
The Steak Chop Burger Brioche Bun Angus Beef Fillet Handcut Fries Emmental Bacon	2,200
Grilled Beef Medallions Served with Chili Butter Gremolata and Chips	2,410

SIDE



Farm Salad- Hand-cut Fries - Coleslaw	600
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CHEESES & DESSERTS



Frangelico Tiramisu Served in a Cotes des Roses glass	950
Burnt Basque Cheesecake With Lavender Whipped Cream	1,080
Seasonal Cheese Platter Cheeses Homemade Jams	2,570