











Vanilla and Cranberry Granola Bowl   Berries, Banana, Honey, Yoghurt and Chia Seeds	500
Overnight Mocha Oatmeal Bowl   Coffee & Chocolate Oatmeal, Banana and Granola Add Peanut Butter - 100	500
Acai Smoothie Bowl   Fresh Berries and Vegan Milk Topped with our Homemade Granola Add Chocolate Whey Protein by Näck - 150	650
Chocolate Smoothie Bowl   Cocoa, Banana, Peanut Butter and Vegan Milk Topped with our Homemade Granola Add Chocolate Whey Protein by Näck - 150	550
Burrata Benedict  Smashed Avocado, Heirloom Tomato Tartare, Roast Almond Herb Pesto and Balsamic on Toasted Sourdough	700
Kale and Wild Mushroom Benedict  Wilted Spinach & Kale, Sautéed Wild Mushrooms and Smoked Tomato Hollandaise on Brioche	550
Mushroom Omelette Croissant Sandwich Creamed Mushrooms, Cheese Omelette and Rocket	475
BLT Omelette Croissant Sandwich Cheese Omelette, Crisp Bacon, Roast Cherry Tomatoes and Rocket	525
Fluffy Egg White Omelette Spinach, Kale, Sun-Dried Tomatoes and Basil on Sourdough Toast	475
Wild Mushroom Omelette Smoked Gouda, Thyme Scented Mushrooms and Sourdough Toast	475

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 vegetarian |  gluten-free |  vegan

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Truffle Cacio Pepe Scrambled Egg Croissant Tart <i>Soft Cooked Eggs, Parmesan and Rocket</i>	495
Breakfast in Beirut <i>Pumpkin Hummus, Poached Eggs, Green Chilli & Olive Shatta and Toasted Walnuts</i>	525
The Breakfast Stack <i>Pancakes, Grilled Lamb Patty, Cheese, Caramelized Onions and Sunny-Side Up Egg</i>	575
Guac and Eggs <i>Smashed Croissant, Guacamole, Poached Eggs, Parmesan and Rocket</i>	625
Genre Benedict <i>Smoked Honey Glazed Ham, Soft Poached Egg, Hollandaise and Salsa Verde</i>	575
Mango Berry Butter Pancakes <i>Fluffy Pancakes, Fresh Mangoes, Wild Berry Butter, Vanilla Custard</i>	575
Wild Berry French Toast <i>Whipped Cream Cheese, Berries and Oat Crumble</i> Add Vanilla Ice Cream - 100	550
Smoked Salmon Breakfast Taco <i>Norwegian Smoked Salmon and Soft Scrambled Eggs, Avocado, Pickled Onions and Capers</i>	625
Eggs to Order <i>Fried, Scrambled or an Omelette of Choice with a Side Salad and Sourdough</i>	445

Breakfast Add-Ons

Smoked Bacon	175	Avocado	225
Chicken Sausage	225	Sourdough	75
Pork Sausage	225	Gluten-Free Toast	125




all-day *bakes*

BREAKFAST BAKES *by Project Sweet Dish*

Butter Croissant	195
Double Chocolate Pain Au Chocolat	275
Almond Croissant	245
Chicken Ham, Mustard and Cheese Pain Suisse	295

& cookies

WARM COOKIES *by The Fat Cookie Chef*





Chunky Strawberry	350
Almond and Raisin 	350
Double Chocolate 	350
Milk and Hazelnut 	350

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tartines & *sandwiches*

Bangkok Guac on Toast 	600
<i>Smashed Avocado with Thai Herbs, Crushed Peanuts and Pickled Chillies</i>	
Grilled Exotic Mushrooms on Toast 	575
<i>Chickpea Hummus, Caramelized Onions and Salsa Verde</i>	
Smoked Chilli Grilled Chicken Tartine	625
<i>Smashed Avocado, Jalapeños and Corn Salsa</i>	
Honey-Glazed Ham Croissant Sandwich	625
<i>Burrata Stracciatella, Pistachio Pesto and Rocket</i>	
Grilled Lamb Patty Melt	625
<i>Caramelized Onions, Cheese and House Sauce</i>	
Grilled Minute Steak and Mushroom Sandwich	625
<i>with Truffle Cream Cheese and Caramelized Onions</i>	
Skin on Fries 	295
Parmesan Truffle Fries 	395

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salads

Avocado and Quinoa Salad   620
Fresh Fennel, Lettuce and Orange Grain Mustard Vinaigrette
Add: Chicken - 150, Bacon - 175, Grilled Prawn - 200

Roast Butternut Squash and Goat Cheese Salad  550
Oven Dried Tomatoes, Olive Gremolata, Sourdough, Pumpkin Seeds and Walnut Crumb
Add: Chicken - 150, Bacon - 175, Grilled Prawn - 200

Sesame Asian Chicken Salad 620
Toasted Almonds, Honey Sesame Dressing and Lotus Root Chips

Raw Vegetable Noodle Salad  575
Zucchini, Cucumber, Carrot, Radish and Raw Papaya Noodles, Edamame, Peanut Ginger Soy Dressing
Add: Grilled Prawn - 200

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tapas

[12:30pm till late]



Lemon and Sichuan Pepper Crispy Fried Sweet Potato 🌱
with Velvet Tomatoes

425

Miso Barbecued Mushrooms 🌱
Sesame & Peanut Dressing, Scallions and Toasted Sesame Seeds





475

Baked Artisanal Cheese 🌱
with Artichoke, Spinach, Lemon and Grilled Bread

445

Achiote Tofu Tostada Tarts 🌱
Mexican Spiced Tofu, Avocado Crema, Mango and Jalapeño Salsa

475

Prawn Linguine	765
<i>Chilli, Garlic, Roasted Cherry Tomatoes and Saffron Butter</i>	
Miso Carbonara	735
<i>Linguini with Smoked Bacon, Miso and Crushed Pepper</i>	
Sambal-Spiced Grilled Sea Bass 	815
<i>Corn & Coconut Nage, Lemongrass Chilli Roast Potatoes and Greens</i>	
Brick-Grilled Asado Chicken Chops 	765
<i>Crushed Potatoes, Cumin and Carrot Puree with Chimichurri</i>	
Parmesan-Crusted Roast Chicken Breast	765
<i>Mushroom Duxelle, Mashed Potato, Truffle Sauce and Greens</i>	
Lamb Bolognese Lasagne	765
<i>Layers of Slow Cooked Lamb Ragout, Plum Tomato Compote and Parmesan Cream</i>	
Xian Style Cumin Steak Noodles	785
<i>Sliced Tenderloin, Celery, Coriander, Spinach, Bok Choy in Sichuan, Cumin and Chilli Oil Topped with a Soft Poached Egg</i>	
Sticky Caramel-Braised Pork Belly	865
<i>Braised Shiitake, Greens and Jasmine Rice</i>	
Prawn and Chicken Dirty Tom Yum Rice 	765
<i>Assorted Mushrooms, Bok Choy, Thai Herbs and Fried Egg</i>	
Pan-fried Salmon 	1800
<i>Mustard and Caper Sauce, Roast Potatoes and Greens</i>	

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large *plates*

[12:30pm to 11pm]



Pan-Fried Gnocchi

655

Broccoli, Charred Courgettes, Roasted Tomatoes, Parsley, Edamame, Herbed Goat's Cheese and Sauce Verde

Plum Tomato and Burrata Linguini 🌱

725

Textures of Tomatoes, Basil and Torn Burrata

Genre Linguini Aglio Olio 🌱

655

Roast Peppers, Olives and Capers

Sundried Tomato and Spring Vegetable Risotto GF 🌱

655

Goats Cheese and Herb Pesto

Xian Style Cumin Mushroom Noodle Bowl V

705

Assorted Mushrooms, Celery, Coriander, Spinach, Bok Choy in Sichuan, Cumin and Chilli Oil

Smoked Eggplant Tahini Risotto GF

655

Charred Cherry Tomatoes, Olives and Oven-Dried Tomatoes with Feta

Kimchi and Summer Vegetable Risotto GF 🌱

655

Cream Cheese and Nori Chilli Crumble

Add Grilled Prawn - 200




Spinach, Corn and Ricotta Ravioli 🌱

655

Roast Pepper and Plum Tomato Sugo, Basil, Sourdough Pangritata

flatbreads

Wild Mushroom and Caramelized Onion 🌿	695
<i>Assorted Mushrooms, Truffle Oil, Caramelized Onions and Parmesan</i>	
Burrata Bruschetta 🌿	745
<i>Textures of Tomatoes, Burrata, Pesto and Rocket</i>	
Roast Corn and Calabrian Peppers 🌿	675
<i>Corn Spread, Olives, Pickled Chillies, Feta and Parsley</i>	
Verdure 🌿	675
<i>Zucchini, Edamame, Ricotta, Pistachio Pesto and Rocket</i>	
Pear and Goat Cheese 🌿	695
<i>Caramelized Onions, Balsamic Reduction and Rocket</i>	
Bacon and Onion	725
<i>Smoked Bacon, Blistered Tomatoes and Caramelized Onions</i>	
Picante Pepperoni	725
<i>Jalapeños and Red Onions</i>	
Mexican Spiced Chicken	695
<i>Corn, Jalapeños, Pica de Gallo and Avocado Smash</i>	
Lamb Bolognese	695
<i>Mozzarella, Pesto and Rocket</i>	
Herbed Chicken and Mushroom	695
<i>Caramelized Onions and Goat Cheese</i>	



Chilli Lime Charred Corn Ribs   <i>with Avocado Sour Cream and Smoked Cotija</i>	425
Broccoli and Feta Falafel  <i>Butternut Squash Hummus and Herb Salad</i>	425
Grilled Prawn Toban  <i>Chilli, Scallions, Fermented Chilli & Ponzu Dressing, Cucumber and Crispy Lotus Chips</i>	625
Barbecue Pork Belly Skewers <i>Lemongrass & Sriracha Glaze with Toasted Peanuts</i>	625
Argentinian Style Tenderloin Skewers  <i>Char-Grilled with Chimichurri</i>	595
Charred Gochujang Chicken Skewers  <i>Scallions and Sesame Seeds</i>	575
Thai Fried Chilli Chicken <i>Dried Chilli, Spring Onions and Peanuts</i>	575
Grilled Lamb Kofte <i>Butternut Squash Hummus, Pomegranate Molasses, Chilli Shatta, Feta and Herbs</i>	595
Ginger Sesame Ponzu Salmon Tartare <i>Crisp Rice Cakes, Cucumber and Togarashi</i>	625

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desserts

Crème Brûlée Cheesecake <i>With Berry Compote and Oatmeal Crumble</i>	415
Chocolate and Almond Torte  <i>Salted Caramel Drizzle and Vanilla Bean Ice Cream</i>	415
Warm Apple Pie 	375
Dark Chocolate Pot de Crème with Oat Crumble and Toasted Almonds	375
Mango Matcha Tres Leches	415
Coffee Panna Cotta with Salted Caramel, Coffee Jelly and Granola	375

Check our counter for fresh bakes and more