

SALADS

-  **Citrus rocket & goat cheese** 525
Rucola, orange, grape fruit, aged balsamic, caramelized goat cheese, raspberry dressing
GLUTEN FREE **MUST TRY**
- Caesar salad** 495
Romaine lettuce, parmesan shavings, garlic croutons
NO NUTS
-  **Wafu garden salad** 525
Hydroponic lettuce, avocado, seaweed, berries
NO NUTS **CHEF'S SPECIAL**
-  **Burratina miso carrot and chilli** 575
Burrata cheese, carrot puree, chillies, rocket leaves, candid tomatoes
Add:
 Poached egg 45
 Chicken 75
 Anchovies 75
 Bacon 95
 Prawns 95
NO NUTS

SMALL PLATES

-  **Fries** 395
VEGAN **NO NUTS**
-  **Signature guacamole** 975
Made in a traditional volcanic molcajete, served with nachos, queso and salsa fresca, sour cream
NO NUTS
-  **Saz truffled fries** 495
Saz truffle, truffle oil, grated parmesan
NO NUTS
-  **Ricotta chili oil toast** 545
Blistered cherry tomatoes, alfa-alfa sprouts, Home made chili crisp
NO NUTS **RECOMMENDED**
- Buffalo style chicken wings** 595
Fermented hot sauce, chives, Blue cheese dip
CHEF'S SPECIAL
-  **Avocado & burrata toast** 595
Trail mix, honey mustard glaze
- Carpaccio tenderloin** 695
Parmesan shavings arugula, extra virgin olive oil, Sea salt
GLUTEN FREE **NO NUTS**
-  **Filo wrapped Brie** 745
Candied tomato, toasted walnuts, arugula
- Akami tuna carpaccio with ponzu and chives** 795
Diced avocado, scallions, yuzu kosho

SMALL PLATES

Yellow tail carpaccio with
spicy soy and wasabi
truffle 795

*White radish, pickle ginger
sauce, sesame seeds with
panzu sauce*

CHEF'S SPECIAL

Sun-dried tomato and
chilli prawns 795

*Pepperoncino, flat leaf parsley,
Crème Fraiche, extra virgin
olive oil*

GLUTEN FREE

NO NUTS

Prawns ala plancha 795
*Chermoula marinade, fresh
coriander, seared lemon*

GLUTEN FREE

NO NUTS

SHELLFISH

RECOMMENDED

Steak board 995
*Smoked tomato sauce, grilled
pok choy*

GLUTEN FREE

NO NUTS

CHEF'S SPECIAL

SUSHI 8 ROLLS

NUT-FREE

✦ Truffle avocado quinoa 845
*Avocado salsa, puffed quinoa,
truffle mayonnaise*

GLUTEN FREE

✦ Crackling roll 845
*Fried thai red chilli, avocado,
cucumber, Philadelphia
cheese, spicy tanuki*

GLUTEN FREE

✦ California roll 845
*Pickled assorted
vegetables, Philadelphia
cheese*

GLUTEN FREE

Spicy salmon roll 895
*Spicy salmon salsa, spicy
mayonnaise, Philadelphia
cheese*

GLUTEN FREE

Spicy tuna roll 895
*Spicy tuna salsa, spicy
mayonnaise, spicy red chilli*

GLUTEN FREE

MUST TRY

EBI tempura roll seared 895
*yuzu mayo
Tanuki & sweet soy, tobiko*

SHELLFISH

CHEF'S SPECIAL

DIMSUM SET OF 4

NUT-FREE

🌿 Spicy mushroom 425
With thai herbs

🌿 Edamame wasabi 475
*Fresh cream, corn,
asparagus, water chestnuts*

MUST TRY

Chicken ginger sui mai 495
With sesame oil and scallions

CHEF'S SPECIAL

Spicy chicken dim sum 495
With aromatic chilli oil

🌿 Chilli Philadelphia and 525
truffle
*Wild mushrooms, water
chestnut, truffle oil*

CHEF'S SPECIAL

Prawn sui mai 525
*With hand pounded prawns
and water chestnut*

SHELLFISH

Butter garlic prawns 595
*Hand ponded spicy prawns,
burnt garlic*

MUST TRY

SHELLFISH

BAO SET OF 2

NUT-FREE

🌿 Oyster mushroom bao 545
*Lettuce, bell pepper, pickled
cucumber, spicy mayonnaise*

Korean fried chicken bao 575
*Spicy Korean sauce, lettuce,
bell pepper, pickled cucumber*

Pork char sui bao 695
*Lettuce, bell pepper, pickled
cucumber, spicy mayonnaise*

PIZZA 11-12 INCHES

MADE WITH '00' FLOUR & NUT-FREE

🌿 Margherita 575
*Tomato sauce, mozzarella,
fresh basil leaves*

🌿 Verduce 595
*Roasted bell peppers, olives,
onion, sweet corn, pickled
jalapeño*

🌿 Cheese and chilli 595
arrabbiata
*Spicy tomato reduction,
pickled chilli, onion*

🌿 Mushroom cream and 675
truffle
*Goat cheese, exotic
mushrooms, baby rucola,
caramelized onion*

🌿 Burrata 695
Roasted cherry tomatoes

RECOMMENDED

PIZZA 11-12 INCHES

MADE WITH '00' FLOUR & NUT-FREE

BBQ chicken 645
*Fermented barbeque sauce,
scallion, sweet corn*

CHEF'S SPECIAL

Spicy chicken 645
*Spicy tomato passata, onion,
pickled chilli, garlic flakes*

MUST TRY

Classic pepperoni 745
Tomato passata, mozzarella

CHEF'S SPECIAL

BURGERS

ALL BURGERS ARE SERVED WITH
FRIES, COLESLAW & DIP

Beetroot and quinoa 475
*Rucola, goats cheese, orange
and fennel aioli*

Juicy grilled chicken 575
Cheese, signature spicy sauce

Classic BLT 595
*Crispy bacon, romaine lettuce,
fresh tomato*

Animal style tenderloin 625
Mature cheddar, sweet relish

CHEF'S SPECIAL

PASTA

↓ Rigatoni ala vodka 545
*With crushed red chilli and
tomato sauce*

NO NUTS

↓ Fusilli puttanesca 595
*Capers, green & black olives,
sun dried tomatoes*

NO NUTS

↓ Spaghetti Aglio e olio 645
*pepperoncino
Garlic, olive oil, parmesan,
pepperoncino*

NO NUTS

CHEF'S SPECIAL

Truffle and mushroom 695
*tagliatelle
Preserved truffle butter,
crushed black pepper, grana
padano cheese*

MUST TRY

Farfalle with basil pesto 695
*and burrata
Creamy pesto sauce, burrata*

RECOMMENDED

CHOICE OF PASTA

Durum wheat: Penne, Linguini,
Spaghetti, Fusilli

Gluten free: Penne

Whole wheat: Penne

YOU CAN ADD

Chicken.....95

Bacon.....125

Prawn.....150

MAINS

OUR MAINS ARE NUT-FREE

 Charred grilled broccoli, ricotta and truffle honey
Saz Truffle, Trail Mix, ricotta cheese 595

Roasted chicken breast 625
Pan seared chicken, truffle mash, vegetables & jus

GLUTEN FREE

Chicken cacciatore 695
With baby potatoes, mushrooms & rucola

GLUTEN FREE

Baked sole in chilli coriander and garlic 725
Chilli coriander & garlic sauce, pan seared broccoli, alfa alfa sprouts

GLUTEN FREE

CHEF'S SPECIAL

Tenderloin steak 845
Served with mash, seared broccoli & beetroot & pepper jus

GLUTEN FREE

CHEF'S SPECIAL

Norwegian salmon in tomato couscous and LBS 945
Tomato couscous, seared asparagus, lemon Butter Sauce

GLUTEN FREE

DESSERT

Tres leches 395
Three types of milk, vanilla sponge, berry

NO NUTS

Banoffee pie 395
With dulce de leche, whipped crème chantilly

NO NUTS

EGGLESS

Hazelnut salted 425
Caramel tart
gold leaf, chocolate cigar

CHEF'S SPECIAL

Nutella chocolate mousse 425
Cherry, chocolate cigar

GLUTEN FREE

NO NUTS

EGGLESS

Orange chocolate mousse 525
Orange zest

VEGAN

NO NUTS