

Solday menu

Soups n salads

PACIFIC SEAFOOD CHOWDER	300
WILD MUSHROOM SOUP WITH PORCINI DUST	300
CHICKEN LIME AND DILL SOUP	300
CITRUS WITH GREENS AND FETA CHEESE SALAD	250
SEAFOOD SALAD WITH COCONUT AND GRILLED PINEAPPLE SALAD	350

Tapas

GRILLED BEEF WITH PONZU AND CHARRED GREENS	300
PRAWN WITH HORSE RADISH, BASIL AND OLIVE SOIL	450
RED AMARANTH TEMPURA WITH BUTTERMILK DIP	250
SMOKED MACKEREL WITH BEETROOT AND DILL ON TOAST	300
MUSHROOM AND RICOTTA ON TOAST	300
PEPERONATA AND BUFFALO MOZZARELLA ON TOAST	350

Perfect Pides

Traditional freshly baked house made Turkish flat bread with lavish toppings

MARGHERITA	350
ARTICHOKE WITH SPINACH AND FETA	450
GROUND BEEF AND ONIONS	550
BARBEQUE CHICKEN	450
SEAFOOD AND PESTO	550

Mains

POTATO SCALED FISH WITH BUTTER TOSSED SPELT AND HOLLANDAISE	650
BETROOT AND FETA RAVIOLI WITH WALNUT VELOUTE	450
BEEF STEAK WITH SMOKED CAULIFLOWER PUREE AND PORCINI JUS	550
CONFIT CHICKEN LEG WITH BOIS BOUDRAN SAUCE AND SMASHED POTATOES	450
BRAISED PORK BELLY WITH CITRUS GASTRIQUE AND CHORIZO ESPUMA	500

Dessert

THE MILKY WAY	300
Creamy tres leche with passion fruit gelato and spiced cookie crumble	

Velvety home-made gelato by Cream Choc

STRACCIATELLA SURPRISE	250
SALTED BROWNIE	250
FRUITY RASPBERRY SORBET	250
COOKIE	250
FIGS & RICOTTA	250