

TO START

Hummus, organic crudités, kalamata olives and sesame seeds (v) (ve)	11.50
Fried manchego cheese with raspberry jam (ve)	19.00
Sweet corn soup, beetroot chips and goatcheese (ve)	12.50
Fried potatoes with Asian sauce	9.50
Mutabal dip with pita bread (ve)	8.00
Russian style potato salad with carasau bread and tuna belly	10.00
Clam chowder	15.00
Croquette selection (mushroom, prawns and Iberian ham)	15.00
Croquette by unit	2.50

SALADS & SANDWICHES

Creamy burrata, lamb's lettuce, rucula pesto, pickled apricot and berries with honey truffle (ve)	16.00
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Spinach, pecan nuts, veggie chips, caramelized goat cheese and mustard honey (ve) (gf)	16.00
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Quinoa salad with avocado, cherry, beetroot, feta cheese and yuzu and mustard vinaigrette (ve)	18.00
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Lobster roll	30.50
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Pulled pork sandwich	23.00
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Pastrami with red pesto and rocket sandwich	12.00
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MAINS

Grilled salmon with green mojo	25.00
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Wagyu skirt with red and yellow sweet and spicy sauce	29.00
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Tuna tataki with asian barbecue dressing	30.50
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Bio tofu steak with red mojo sauce (v) (ve)	18.00
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Burger with kimchi mayo	36.00
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Marinated barbecue pork ribs with sweet potato fries and citrus mayo	26.00
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If you have any dietary requirements or food allergies, please inform your waiter.
(v) vegan (ve) vegetarian (gf) gluten free

Citrus umami mediterranean
seabass with sauteed
mixed veggies 28.00

Thyme umami baby chicken
with robuchon pure 21.00

BOWLS

Tuna poke bowl 25.00

Salmon poke bowl 20.00

SIDES

Steamed rice 5.50

Roasted potatoes with thyme
and rosemary salt (v) (ve) 8.00

Sauteed mixed veggies 8.00

DESSERTS

Carrot cake 6.50

Almond cake 6.50

Lemon cake 6.50

Caramel chocolate cake 7.50

Pecan brownie 8.50

DRINKS

Boost juice
spinach, cantaloupe and
green apple 8.00

Detox juice
beetroot, orange and
strawberry 8.00

Energizing smoothie
carrot, mandarin and ginger 12.00

Glow smoothie
mixed red berries 12.00

Yuzu, ginger
and honey lemonade 6.00

Hibiscus ice tea 6.00

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Allergens

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