
LUNCH
HOLIDAY
MENU

SEASONAL FEATURES

This menu was curated by Executive chef Shayne Bell + his talented kitchen team.



CHILLED LOBSTER SALAD ROLLS

Chef de Partie **Elgin Agojo**

Lobster tail, vermicelli noodles, spring greens, cucumber, carrots, bean sprouts, green onion, fresh cilantro and basil rolled in rice paper. Served with nuoc cham and peanut dipping sauce, seaweed salad and chili threads. 29



BEEF CARPACCIO

Chef de Cuisine **Yurii Telyatnikov**

Delicately sliced raw beef tenderloin with arugula, parmesan, capers and balsamic and olive oil drizzles. Served with focaccia. 25



SOUP

FRENCH ONION SOUP

Slow-caramelized onions simmered in a savoury beef broth, with a toasted baguette slice and melted and broiled mozzarella and parmesan cheese. 12

PASTA

TUSCAN TORTELLINI + BURRATA

Chef de Cuisine **Yurii Telyatnikov**

Cheese tortellini tossed in marinara with roasted red peppers, tomatoes, spinach, artichoke hearts and garlic. Baked with parmesan, finished with burrata and fresh basil and served with focaccia bread. 36



DESSERT



CHOCOLATE YULE LOG

Chef de Partie **Younes Moubarik**

Cocoa sponge cake with chocolate ganache, salted caramel and whipped cream centre, glossy glaze, whipped cream and fruit. 13



HOUSEMADE APPLE CRUMBLE

Housemade with warm cinnamon apples, topped with a buttery oat crumble, salted caramel ice cream and caramel drizzle. 13