

SALAD BAR AND

Selection changes daily and through-out the day
"Always good, sometimes extraordinary"



EGGS & BREAKFAST

"Never a wrong or right time for eggs and breakfast"

EGGS BENEDICT 

Two poached eggs - smoked ham - hollandaise - muffin - toast

EGGS RANCHERO 

Two poached eggs - avocado - tomato - jalapeno - toast

ENGLISH BREAKFAST 

Two eggs any styles - crispy bacon - potatoes - mushrooms

VOL AU VENT  

Scrambled eggs - puff pastry - smoked salmon - chives

BAKED EGGS 

Two eggs - spinach - feta - red onion - cream

MAPLE - NUT OATMEAL  

Hearty oatmeal - seeds - nuts - maple syrup

CINNAMON WAFFLE  

Whipped cream - hazelnut - chocolate sauce - berries



DAILY SPECIALS

MONDAY

BARRAMUNDI MEUNIERE  

Sautéed spinach - riesling grape - lemon cream

TUESDAY

BRAISED LAMB SHOULDER  

Potato mash - onion - broccoli

WEDNESDAY

CLASSIC BOUILLABAISSA  

Seafood - saffron - parsley - pine nuts - rouille

THURSDAY

CHARGRILLED DUCK BREAST - DUCK CONFIT 

Vegetables - cranberry red cabbage - duck jus

FRIDAY

THYME GRILLED WAGYU SIRLOIN 

Per dish \$40net Supplement

Truffled mash - wilted green - béarnaise - beef jus

SATURDAY

BRAISED BEEF SHORT RIBS 

Per dish \$20net Supplement

Potato - crispy onion rings - red wine jus

SUNDAY

RACK OF LAMB 

Per dish \$40net Supplement

Potatoes - root vegetables -

Rosemary jus



BELUGA VODKA AND
OSCIETRA PRESTIGE
CAVIAR 

Blinis - quail eggs - toast

\$75net supplement

CHEESE AND SWEET COUNTER

Selection changes and through-out the day
Gourmet cheese, pastries and sweets from the counter

RUM CHOCO - NANA  

Rum - coconut - lime

COCONUT SEMIFREDO 

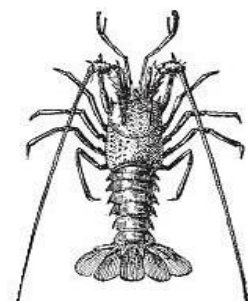
Mango - lime

WARM CHOCOLATE CAKE  

Hazelnut - raspberry

CHEESE PLATE  

Biscuits - chutneys



WHOLE SPINY LOBSTER
500 - 600G

\$60net supplement



Gluten



Spicy



Vegan



Vegetarian



Pork



Nuts



Dairy



Alcohol



Gluten free options available!

Kindly let us know in advance, we will be pleased to prepare a suitable menu to meet your needs.

— GREEN JUICE —

Fresh pressed fruits and vegetables super juices
Pre-mixed morning wakes up cocktails



— LARGE PLATES —

BAKED SALMON 

Asparagus - chive cream - shellfish

STEAMED LEMON MUSSELS   

Riesling cream - garlic bread - celery - parsley

TAGLIATELLE   

Chicken ragout - peppers - parmesan

HERB CRUSTED GRILLED CHICKEN  

Asparagus - pistachio - potatoes - mushroom ragout

RALU CHICKEN CLUB SANDWICH  

Parma ham - avocado - lettuce - tomato -
French fries

GOURMET AARAH

USDA ANGUS BEEF BURGER  

Peppers - parmesan - french fries - special sauce

SLOW ROASTED PORK BELLY   

Sautéed greens - truffled mousse - mashed potato -
Red wine jus

RISOTTO PRIMAVERA  

Asparagus - roasted peppers - artichokes

POTATO & SAGE GNOCCHI  

Blue cheese cream - pumpkin puree - Pumpkin seeds - arugula



— BEVERAGE BAR COUNTER —

BLOODY MARY

House spiced mix - vodka -
lime - celery

SALTY DOG

Grapefruit juice - vodka -
Salt

EXPRESSO MARTINI

Espresso - kahlua - vodka

SPICED MINTY MANGO

Mango - mint - ginger ale

BUCKS FIZZ

Orange juice - cava

BLUEBERRY YUZU

Blueberries - yuzu - soda

— SMALL PLATES —

FENNEL CURED SALMON -

SALMON CEVICHE

Lemon - virgin olive oil - fennel

ROASTED BUTTERNUT SQUASH RAVIOLI   

Walnut - parmesan foam - amoretti crumble

OREGANO MARINATED TUNA - PINK SALT

Melon - tomato gazpacho - pomegranate

CRAB CANNELLONI  

Bisque - tomato - lemon - parmesan

SEAFOOD FRITTO MISTO 

Lemon - pickled roots

ROASTED TOMATO CAPPUCCINO  

Pesto toast - vanilla foam

GREEN PEA VELOUTÉ 

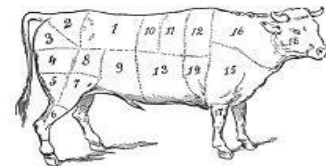
Feta - mint

SEAFOOD BISQUE 

Fennel - dill - parsley

RATATOUILLE OMELET

Three eggs - ratatouille - extra virgin olive oil



— STEAK —

RIBEYE STEAK FRITES 

\$45net Supplement

Green salad - chunky chips -
Peppers - foie gras - bearnaise sauce



Gluten



Spicy



Vegan



Vegetarian



Pork



Nuts



Dairy



Alcohol



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