

Breakfast

To Begin The Day

EGG COLLECTION

TWO FARM EGGS ANY STYLE

Choice of smoked bacon, beef or chicken sausage

THREE EGG OMELETTE

Choice of whole or egg white omelette
Choice of cheddar, bacon, smoked salmon
Mushroom, peppers, tomatoes or fresh herbs

EGGS BENEDICT

Served with hollandaise sauce
Choice of bacon or smoked salmon

THE KITCHEN SIGNATURE

Cereals bread, avocado, tomato, poached egg
and micro herbs

THE KITCHEN FAVORITES

WAFFLES

Pineapple compote and honey

BUTTERMILK PANCAKES

Served with berries compote and pure maple
syrup

FRENCH TOAST

Red fruit and caramel sauce

STEEL CUT OATMEAL

Brown sugar, apple compote, low fat milk with
sliced banana

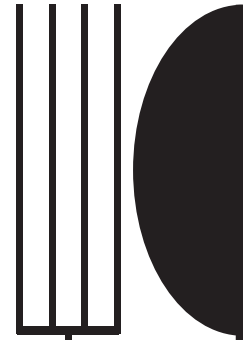
BIRCHER MUSELI

Toasted almond, green apple, raisin

ORGANIC YOGURT PARFAIT

Homemade granola, fresh mango

In case of dietary requirements,
please inform us.




SMALL PLATTERS

Burata  	72
Colourful tomato, seasonal fruit, lemon and basil.	
Beetroot & Goat Cheese Salad 	68
Valencay goat cheese, rocket leaves, honey, limenand olive oil.	
Tuna Tartare	76
Smashed avocado, radish, ginger, spices, kaffir leaves.	
Saffron Risotto  	68
Chickpeas, bizar spices, Parmesan, fresh herbs.	
Spaghetti Del Mare	98
Scallop, shrimp, calamari with creamy tomato sauce.	

LARGE PLATTERS

Hammour Fish 	118
Lemon, butter, shallot, capers, croutons and parsley oil.	
Angus Beef  	158
Spinach, grapes, pistachio, Gruyère, miso sauce.	
Chicken Breast  	89
Cauliflower, cabbage, Romanesco, kale, dates and preserved lemon.	
Australian Lamb Cutlets 	138
Eggplant, garlic cream, burnt spring onions and hisso spices.	
Kitchen Burger 	79
Beef pattie, bacon, smoked Cheddar, egg and avocado.	
Veggie Burger   	54
Vegetal patties, pickles, tomato, tahini sauce.	

FRIES & SIDES

Rustic Skin Potato Fries 	22
Truffle Potato Fries	32
Traditional Creamy Mashed Potato	25
Seasonal Greens 	28
Olive oil, salt & pepper.	
Green Leaves 	22
House dressing.	

BOWL & GRAINS

Arugula Salad 	66
Soy dressing, trufffle, Paris mushrooms and Parmesan.	
Pumpkin Cappuccino   	41
Milk foam, seeds and cinnamon.	
Mushroom Velouté   	41
Four spices, crushed peanuts.	
Labneh   	34
Almond, dukkah spices and herbs.	
Sprouting Broccoli 	48
Pumpkin, edamame, cabbage, quinoa, yogurt, lemon and oil. Vegan option available. 	
Carrot & Avocado Sprouts   	47
Sprouts, sour cream, crunchy seeds, citrus. Vegan option available. 	

PIZZAS

Pizza Margherita  	52
Tomato, red peppers, Mozzarella and basil.	
Pizza Anchovy	59
Anchovies, green chilli, fried onions, cumin, turmeric and coriander.	
Pizza Vegetarian 	64
Chickpeas, zucchini, asparagus, Feta, mint and pumpkin seeds.	

SWEET & MISCELLANEOUS

Lemon Tart	42
Brittany biscuit, lemon curd and meringue sorbet.	
Chocolate Bliss	51
6 textures of chocolate.	
Poached Pears With Sabayon	32
Vanilla ice cream topped with crushed pistachio.	
Raspberry Meringue  	42
Dacquoise biscuit, dried raspberry with litchi sorbet.	
Vanilla Crème Brûlée 	32