

# Lunch Menu

## *The Deli*

Cold tomato soup with lobster chunks and basil pesto  
\$ 20

Bocconcini cheese, capsicum salad, mesclun leaves and balsamic dressing  
\$ 22

Smoked salmon, with arugula, orange segments, pomegranate, green asparagus and passionfruit dressing  
\$ 25

Mediterranean salad with marinated feta cheese, green and black kalamata olives  
\$ 23

Baby romaine, prosciutto and champagne melon with avocado pearls, raspberry and mizuna dressing  
\$ 26

Chicken caesar wrap, garlic infused chicken, bacon lardons, Tijuana caesar dressing,  
romaine lettuce, shaved oregano, French fries  
\$ 26

## *The Italian oven & casserole*

Minestrone soup served with crostini and topped with a hint of extra virgin olive oil and shaved parmesan cheese  
\$ 16

Potato gnocchi with beef "bolognese" and 36-month aged parmesan cheese sauce  
\$ 29

Choice of your favourite pasta:  
spaghetti, fusilli, penne, fettuccine, linguine

With the sauce of your choice:  
tomato and basil, bolognese, carbonara, arrabbiata, alfredo, gorgonzola cream, olive oil chili and garlic  
\$ 26

Make your own pizza with one of the following toppings:  
margherita, Italian salame, Parma ham, tandoori chicken  
\$ 27

## *The Asian wok with stone mortar and pestle*

Mild coconut cream soup with chicken, mushrooms, lemongrass, lime leaf and galangal  
\$ 16

Green papaya salad with barbecued chicken  
\$ 22

Yum Nua  
Beef salad with eggplant and tamarind dressing  
\$ 25

Pad nam man hoi  
Your choice of meat or seafood stir-fried in oyster sauce with mixed vegetables, chicken, pork, beef, prawns or seafood  
\$ 29

Singapore noodles, chicken, shrimp, ginger, enoki, Asian greens, rice noodles, fried shallots  
\$ 28

Chinese pork wonton, shimshei, coriander, garlic, shallow fried, spicy plum dunk  
\$ 27

Geang phed nor mai  
Red coconut curry with bamboo shoots, kafir lime leaves, chili and your choice of beef or duck  
\$ 28

Khow pad  
Fried rice topped with fried egg and your choice of chicken, pork, beef or seafood  
\$ 27

## *The Indian spices & Tandoori oven*

Kerala fish curry, coconut and ginger  
\$ 28

Chicken tikka  
Fragrant Indian spice, garlic naan bread, mint yoghurt raita  
\$ 29

Hyderabadi chicken biryani  
\$ 29

Vegetable biryani  
\$ 28

Kashmiri lamb rogan gosh  
Lamb in an onion and tomato gravy flavoured with nutmeg masala  
\$ 30

Sautéed spinach 'lehsuni palak'  
\$ 10

Cumin tempered "aloo jeera" potatoes  
\$ 12

Home-style cauliflower, green peas "gobhi matar"  
\$ 15

Choice of plain, butter, garlic "naan" bread  
\$ 10

### *The Japanese sushi knives & skeweres*

Sushi & sashimi platter  
Rolled sushi maki and iced sashimi with selected Japanese pickles, wasabi and sesame toast  
\$ 35

Teriyaki glazed chicken, beef and lamb, Japanese noodles with chili soyu  
\$ 29

Prawn and lotus root tempura, lime, wasabi mayonnaise and garden salad  
\$ 31

Ginger infused tuna on a cucumber, avocado and wakame seaweed salad  
\$ 28

### *Sandwiches & Snacks*

Toasted focaccia with grilled vegetables, buffalo mozzarella, avocado, basil pesto, served with green salad  
\$ 29

Grilled beef steak on wholegrain baguette mustard, mayonnaise, red onion, tomato and romaine lettuce served with French fries  
\$ 30

Club sandwich

Oven baked chicken breast, ham leg, back bacon, egg, tomatoes, and cheese served with mixed salad and French fries  
\$ 29

Wagyu beef burger

Served on a toasted bun with lettuce, tomato, pickles, onion and French fries  
\$ 30

BBQ chicken quesadilla

Wheat tortilla with spiced chicken, cheese, tomato salsa, avocado and sour cream  
\$ 29

Chili popcorn shrimp, chunky fries, serrano aioli, spring greens  
\$ 28

Cajun buffalo wings, potato wedges, Louisiana dunk  
\$ 26

### *The plancha*

Beef tenderloin (200 grams)  
\$ 44

Maldivian lobster  
\$ 41

Catch of the day  
\$ 35

All grills are accompanied by a garden salad or mixed grilled vegetables, fried potatoes with onion rings and your choice of porcini mushroom cream sauce or Chianti wine and peppercorn sauce.

## *Desserts*

### Rangalicious

Apple and pear almond frangipani torte with vanilla crème anglaise  
\$ 19

### Black Forest cake

Layered dark chocolate cake, kirsch crème fraiche, dark cherries, chocolate truffle and chocolate shavings  
\$ 18

### Tropical breeze

Baked mango cheesecake crumble with coconut liquid  
\$ 18

### Fruit temptation

Selection of sliced fruits  
\$ 17

## *Ice Cream Desserts*

### Summer Romanoff

Vanilla and strawberry ice cream, fresh sliced strawberry and strawberry coulis  
\$ 12

### Coffee Extravaganza

Three scoops espresso croquant ice cream, vanilla crème, coffee topping and wafer  
\$ 15

### Light 'n Fresh

Lime and lemon, mango and passion fruit, raspberry and strawberry sorbets, mixed fruits compote  
\$ 15

### Chocó Lover

Three scoops Swiss chocolate ice cream, chunky snickers bar, chocolate topping and chocolate shavings  
\$ 15

### Exotic Journey

Banana delight, caramelita and mango ice creams, spiced banana in rum, vanilla crumble  
\$ 15

### Gigantic Sensations

An eight scoop selection of ice cream or sorbet with different topping of the day  
\$ 28