

LVL : 5

STARTERS

SOUP DU JOUR 10

CHEF'S CREATION

LVL5 SALAD 7/12

ARTISANAL GREENS | AVOCADO | CITRUS SEGMENTS
QUESO FRESCO | TORTILLA STRIPS | LIME-HONEY VINAIGRETTE

SPANISH COCA FLAT BREADS 15

CHITORRA CHORIZO | PIPERADE | BLAU DEL NET BLUE CHEESE | ARUGULA

VIETNAMESE SPRING ROLL 15

SHRIMP | RICE NOODLE | MINT | CILANTRO | CARROT | CUCUMBER
LETTUCE | SAM DANG DIPPING SAUCE

BIBB LETUCE SPRING SALAD 14

TOMATO | WATERMELON RADISH | AVOCADO | ASPARAGUS
CHEF'S MOM VINAIGRETTE

FRIED ARTICHOKE HEARTS 11

MOROCCAN OLIVES | LEMON | MINT | AÏOLI

AVOCADO HUMMUS 15

"URBAN REBEL" SPROUTS | SESAME SEEDS | FLATBREADS & CORN TORTILLAS

ARTISANAL CHARCUTERIE AND CHEESE 16/28

CHEF SELECTION OF THREE CHEESES AND TWO CURED MEATS | OLIVES
HOUSE PICKLED VEGETABLES | FLAT-BREADS & CORN TORTILLAS

FROM LAND

CRISPY FALAFEL IN CURRY SAUCE 29

SPINACH | COCONUT MILK | TOMATO | CURRY MASALA

FILET MIGNON OF BEEF 41

TRUFFLED POTATO COULIS | BEARNAISE CROQUETTE
WOODLAND MUSHROOM STRUDEL | ORANGE BRAISED ENDIVE

NZ LAMB RACK 46

POTATO GNOCHI | BABY CARROT | BEECH MUSHROOMS
MINTED PEA COULIS | NATURAL JUS

MORROCAN CHICKEN BREAST 38

COUSCOUS | CHICKPEAS | RAISIN | ZUCCHINI | TURNIPS | CARROT
EGGPLANT | LEMON | HARISSA

AND WATER

HOME MADE SQUID INK LINGUINE 31

MUSSELS | CALAMARI | MOZZARELLA | TOMATOES | THYME

ROASTED HALIBUT FILET 47

BABY LEEKS | ENGLISH PEAS | CHERRY TOMATO | BABY FENNEL
PURPLE POTATOES | SAFFRON BROTH

AUSTRALIAN SEA PERCH 39

BAMBOO RICE | ASPARAGUS | MUSHROOMS | SEA GRAPES
LAKSA-COCONUT CURRY SAUCE