STARTERS

SOUP OF THE DAY (V)

CONFIT TUNA NICOISE  French beans, hens egg, tomatoes, anchovies

TOMATO SALAD  avocado, pesto, croutons (V)

CAESAR  romaine lettuce, parmesan, hens egg, anchovies

ROAST BEEF  long beans, sesame seeds, mushroom

HERITAGE BEETROOT  goats cheese, sherry vinegar (V)

CHOPPED SALAD  mixed greens, avocado, blue cheese (V)

MAIN COURSE

ENGLISH BREAKFAST  streaky bacon, sausage, plum tomato, field mushroom, eggs any style

EGGS BENEDICT  honey roast ham, poached eggs, hollandaise sauce

SCOTTISH SMOKED SALMON  scrambled eggs

POACHED EGGS  crushed avocado on toasted country bread (V)

GREEN OMELETTE  broccoli, mixed greens (V)

SEAFOOD OMELETTE  lobster sauce

BAKED EGGS  tomato and pepper caponata, coriander (V)

CHEESEBURGER  8 oz USDA ground beef, cheddar cheese, alto onion, marmalade, fries (add 20)

IMPOSSIBLE BURGER  6 oz impossible burger, cheddar cheese, alto onion, marmalade fries (add 20) (V)

STEAK AND EGGS  8 oz hanger steak, two sunny side eggs, fries (add 30)
DESSERTS

**BUTTERMILK PANCAKE**  caramelized banana, maple syrup, toasted pecans

**CITRUS WAFFLE**  toasted almonds, berry compote, maple syrup

**ICE CREAM**  selection of ice cream and sorbets (2 scoops)

**BANANA CAKE**  walnut cream cheese, caramel sauce

**CHEESE CAKE**  vanilla chantilly cream, raspberry sauce

**WARM CHOCOLATE BROWNIE**  vanilla ice cream

**COCONUT FLAN**  mixed berry compote

TEA / COFFEE

2 COURSE  188

3 COURSE  218

ADD DRINKS  (Two hours free flow)  188

SOMMELIER'S SELECTION OF SPARKLING, WHITE AND RED WINE

HAND CURATED COCKTAILS

SELECTION OF JUICES AND SOFT DRINKS

UPGRADE TO VEUVE CLICQUOT ‘YELLOW LABEL’ CHAMPAGNE  (Add $200)