

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)