



EAT . SIP . SHOP

BREAKFAST

SERVED UNTIL 12PM ON WEEKDAYS - 1PM ON WEEKENDS

Le Classique 10

Freshly Baked Mini Croissant And Mini Pain Au Chocolat Paired With Sourdough Bread, Served With Jam, Butter, And Honey

Halloumi 14

Grilled Halloumi On A Bed of Pesto Rosso, Served With Olive Caramel, Fresh Purslane And Cherry Tomatoes, Accompanied by Sourdough Bread

The Lebanese 8

Warm Zaatar Manouche Served With Labneh, Cherry Tomatoes And Cucumber

Blueberry Pancakes 14

Light, Golden And Perfectly Fluffy Blueberry Pancakes, Served With Maple Syrup

The Greek 14

Creamy Vanilla Greek Yogurt Topped With House-Made Granola, Fresh Berries, Banana, Honey and Pistachio For A Wholesome And Refreshing Start To Your Day

Scrambled & Mushroom Bun 13

Soft Scrambled Eggs and Sauteed Mushroom served with Bacon in a Warm Fluffy Potato Bun

L'Omelette 10

Fluffy Eggs Cooked To Perfection With Your Choice Of Fillings, Served With Sourdough Bread

ADD ONS

+ Mushroom	2.5
+ Cheese	2.5
+ Bacon	4
+ Ham	4

Avocado Duo 10

Open Faced Toasted Sourdough Bread Covered By Mashed And Sliced Avocado, Greek Feta And Chili Flakes

ADD ONS

+ Smoked Salmon	10
+ Poached Eggs	4
+ Fried Eggs	4
+ Bacon	4



VEGETARIAN



VEGAN



DAIRY



PORK



CHILI



NUTS

ALL PRICES ARE IN USD AND ARE VAT INCLUSIVE



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SHARING

Dip In

8.5

Creamy Blend of Smoky Roasted Red Peppers and Tangy Feta, Served with Crispy Corn Chips for the Perfect Savory Crunch

Mexican Dip

8.5

Smooth Avocado Paste Topped with Fresh, Zesty Pico de Gallo, Served with Crispy Nachos for the Light and Refreshing Bite

Vietnamese Rolls

14

Shredded Fresh Cucumber and Carrots, Mango, Mint Leaves, and Ginger Wrapped in Soft Rice Paper with our House Peanut Sauce

Beef Satay

19

Asado Marinated Australian Beef Skewers, topped with Salted Peanuts Crunch and Served with Satay Sauce

Shrimp Tacos

14

Juicy Shrimps in a Soft Tortilla, Chili Aioli, Smashed Avocado, Coriander, Radish, Mint, Lime

Chicken Bao

18

Grilled Chicken Marinated with our Special Spicy Sauce in a Fluffy Bao Bun, Japanese Light Mayo, Pickled Carrots Topped with Crunchy Peanuts

Tonkatsu Mushroom Trio

12

Mix of Earthy Mushrooms in a Tangy Tarragon and White Wine Glaze

Frites Maison

6

Oven Baked Hand-Cut Potatoes with Olive Oil and French Thyme

SOUPS

Soup of the Day

10

Ask the waiter for today's soup



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SALADS AND GREEN BOWLS

Pumpkin Salad 15

Caramelised Pumpkin with Crisp Mesclun Greens, Goat Cheese, Dried Figs and Walnuts, Tossed in a Rich Balsamic Dressing

Shades of Green 15

Mesclun Greens, Crunchy Broccoli, Avocado and Pesto Gouda Cheese, Topped with Pistachio, Shredded Cucumbers and Protein-Rich Edamame with a Sweet and Tangy Framboise Vinaigrette

Garden Salad 6

Mix of Mesclun and Baby Spinach with Our House Vinaigrette Sauce

ADD ONS

+ Smoked Salmon	10
+ Chicken	4
+ Greek Feta	3
+ Shrimp	6
+ Seared Beef	14

SANDWICHES (UNTIL 6PM)

Croc 15

Savory Ham and Nutty Emmental Cheese Layered on Soft Brioche, Finished with a Touch of Dijon Butter for a Rich Bite

Steak Mushroom Sandwich 24

Juicy Tenderloin, Sautéed Mushrooms, and Caramelized Onions with Emmental Cheese, Mayo, Dill Pickles, and Fresh Rucola Perfectly Balanced on Toasted Sourdough

Salmon Meets Avo 20

Creamy mashed Avocado with Fresh Slices, a Hint of Chili Flakes, all on Crisp Sourdough. Simple, Fresh and Flavourful

Spicy Chicken Wrap 13

Tender Peri-Peri Chicken, Avocado Paste, Zesty Aioli, Fresh Coriander, and a Kick of Sriracha, All Wrapped Up for a Bold and Flavourful Bite



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MAINS

Prime Tenderloin

38

Tender Australian MB3 Beef Served With Roasted Seasonal Vegetables With a Rich Marsala Wine Sauce on the Side

Ouzo Shrimp

22

Shrimp in a Creamy Ouzo Coconut Sauce, Served with Fragrant Jasmine Rice, Fresh Coriander, and Crunchy Radish

Burger Bliss

19

Juicy Wagyu Beef Patty Topped by Melted Aged Cheddar Cheese and Onion Confit, Served in a Potato Bun with Japanese Light Mayo

Creamy Mustard Chicken

21

Roasted Farm Chicken Breast With a Creamy Mustard Grain Sauce, Served Alongside Crispy Roasted Potatoes

Teriyaki Glazed Salmon

39

Oven Baked Salmon Filet Glazed with Our Signature Teriyaki Marination Served with Fresh Asparagus and Roasted Potatoes

DESSERTS

Choco Desire

13

Chocolate Fondant Cake Served with our Soft Ice Cream

Panna Cotta

13

Our Classic Italian Indulgence Covered with Fresh Fruits and Coulis

Vanilla Soft Serve

7

Affogato

10

Our Soft Serve With A Shot of Espresso



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