



APPETIZERS

GRILLED ROMAINE SALAD [V-D-S] Avocado, golden berries, crispy chickpeas, parmesan cheese & tahini-lemon dressing	\$13
CHICKEN SALAD [S] Mix greens & radicchio, fennel, red onion, cherry tomatoes, pine nuts, lemon zest vinaigrette	\$16
ASPARAGUS SALAD [V] Arugula & basil, tomato, sweet onions, mustard dressing	\$15
WARM KALE SALAD [V] Spinach, zucchini, yellow squash, red onion, grilled avocado & cumin-jalapeño dressing	\$14
WHITE BEAN SOUP [V] Carrot & green beans, tomato, oregano, spinach, olive oil	\$11

CHEF'S SPECIALS

CHICKEN ROULADE Ginger - sugar cane glaze, garlic potatoes & aji panca aioli	\$28
BAKED SEA BASS [G] Plantain & panko crust, roasted vegetable tabbouleh	\$32
COFFEE-CRUSTED BEEF TENDERLOIN [D] Cauliflower purée, roasted onion, sautéed asparagus & cacao jus	\$36
OVEN - ROASTED CAULIFLOWER [V] Basil sauce, warm chickpea & kale salad	\$18
MUSHROOM & LENTIL [V] Red lentil, portobello & shitake & mashed potato	\$18
ROASTED BEET [V-S] Garden quinoa, arugula, red onion, mint salad & toasted almond	\$18
COCONUT-YELLOW CURRY [V-S] White corn purée, sautéed local squash, roasted cherry tomatoes, pumpkin seed	\$20

FROM THE GRILL

Rib eye steak	\$36	SIDES choose two	SAUCES choose one
Tenderloin	\$34	Mashed potato purée & coriander [D]	Horseradish aioli
Lobster tail	\$55	Sauteed snow peas, butter & garlic [D]	Spicy chimichurri
Tuna fillet	\$29	Roasted brussel sprouts, soy & ginger [G]	Blue cheese sauce [D]
Catch of the day	\$26	Grilled romaine salad, caesar dressing [D]	Chipotle hollandaise [D]
Salmon fillet	\$28	Grilled vegetables	
Chicken breast	\$22	Garden jasmin rice [G]	

[G] contains gluten [D] contains dairy [S] contains seeds [V] vegan
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

All prices in US-Dollars, exclusive of 13% VAT & 10% service charge