

## APPETIZERS

<b>Nachos</b>	<b>C/D/V</b>	<b>18</b>
Corn Tortilla Chips, Duo Cheddar, Jalapenos, Sour Cream and Guacamole		
<b>Vegetable Spring Rolls</b>	<b>C/G/V</b>	<b>18</b>
Crispy Deep Fried served with Sweet Thai Chili Dip		
<b>Zaatar Manakish</b>	<b>G</b>	<b>18</b>
Hand crafted flatbread with Spices		
<b>Cheese Manakish</b>	<b>D/G</b>	<b>20</b>
Levantine style flatbread with cheese		
<b>Haloumi Fingers</b>	<b>D/G</b>	<b>20</b>
Fried Haloumi Cheese, Spiced Tomato Dips		
<b>Korean Sticky Wings</b>	<b>C/G</b>	<b>22</b>
Korean style Deep Fried Chicken Wings with Sticky Gochujang Sauce		
<b>Beef Empanadas</b>	<b>C/B/E/G</b>	<b>22</b>
Fried Beef Turnover served with Spanish Sofrito Sauce		
<b>Spicy Fried Prawn</b>	<b>C/E/S</b>	<b>24</b>
Crispy Prawn Tossed with Sriracha Mayonnaise, Tobiko Caviar		
<b>Calamari Frito</b>	<b>E/G/S</b>	<b>24</b>
Deep Fried Squid Ring, Tartare and Lemon		

## SOUPS

<b>Pumpkin Soup</b>	<b>D/V</b>	<b>14</b>
Roasted Honey Pumpkin Puree served with a Touch of Cream		
<b>Mushroom Soup</b>	<b>D/V</b>	<b>14</b>
Mixed Forest Mushroom Soup Drizzled with Truffle Oil		
<b>Garudhiya</b>	<b>C/S</b>	<b>16</b>
Maldivian Spicy Clear Fish Soup		
<b>Beef Borscht</b>	<b>B/D</b>	<b>18</b>
Stewed Beef with Beetroot and Vegetable Broth serve with Sour Cream & Dill		

## SALADS

<b>Garden Salad</b>	<b>G/V</b>	<b>18</b>
Mixed mesclun with Light Soya House Dressing		
<b>Fattoush</b>	<b>G/V</b>	<b>20</b>
Crispy Toasted Pitas Chips with Romaine Lettuce, Cucumber, Tomato, Pomegranate Lemon Juice and Sumac		
<b>Tuna Niçoise</b>	<b>E/S</b>	<b>22</b>
Rare Seared Yellow Fin, Potatoes, Green Beans, Tomatoes and Olives		
<b>Greek Salad</b>	<b>D/V</b>	<b>22</b>
Crunchy Cucumbers, Tomatoes, Peppers, Olives and Feta Cheese		
<b>Smoked Chicken Caesar Salad</b>	<b>D/E/G/S</b>	<b>24</b>
Romaine Leaf Tossed with Creamy Anchovies Dressing Smoked Chicken and Parmesan		
<b>Burrata</b>	<b>D/V</b>	<b>28</b>
Burrata Cheese, Tomatoes and Arugula <i>(Supplement charges of USD 5 for any meal plan)</i>		
<b>Seafood Cobb Salad</b>	<b>E/S</b>	<b>28</b>
Prawn, Calamari, Mussel tossed on Crunchy Lettuce <i>(Supplement charges of USD 5 for any meal plan)</i>		

## SANDWICHES & BURGERS

<b>Tuna &amp; Cheese Wrap</b>	<b>D/E/G/S</b>	<b>22</b>
Tuna Salad, Lettuce, Tomato, and Cheddar Cheese		
<b>Club Sandwich</b>	<b>D/E/G/P</b>	<b>25</b>
Triple Deck Sandwich with Bacon, Smoked Chicken, Egg, Tomato and Lettuce (Turkey bacon available upon request)		
<b>Schnitzel in a Bun</b>	<b>E/D/G</b>	<b>26</b>
Breaded Chicken Breast, Lettuce, Tomato and Cheese		
<b>Fish Bun</b>	<b>D/G/S</b>	<b>26</b>
Deep Fried Fish Cutlet, Tartare Sauce and Milk Bun		
<b>Katsu Sando</b>	<b>D/E/G/P</b>	<b>26</b>
Breaded Pork or Chicken in Milk Bread, Tonkatsu Sauce and Shredded Cabbage		
<b>Wagyu Beef Burger</b>	<b>B/D/E/G/P</b>	<b>28</b>
Wagyu Beef Patty, Bacon, Cheddar, and Fried Egg (Turkey bacon available upon request)		
<b>Ebi Sando</b>	<b>D/E/G/S</b>	<b>28</b>
Breaded Prawn in Milk Bread, Wasabi Mayo and Shredded Cabbage		
<b>Philly cheesesteak</b>	<b>B/D/G</b>	<b>28</b>
Sautéed Sliced Beef Steak, Cheese and Onion		
<b>All Sandwiches &amp; Burgers served with Side Salad and Chunky Fries</b>		

## PIZZA OVEN

<b>Queen Margherita</b>	<b>D/G</b>	<b>24</b>
Green Basil, Tomato, Mozzarella Cheese		
<b>Chicken Tandoori</b>	<b>C/D/G</b>	<b>27</b>
Masala Roasted Chicken, Tomato, Onion, Mozzarella Cheese		
<b>Pepperoni</b>	<b>D/G/P</b>	<b>28</b>
Pork Pepperoni, Onion, Basil, Mozzarella Cheese		
<b>Prosciutto E Rucola</b>	<b>D/G/P</b>	<b>30</b>
Tomato, Mozzarella Cheese, Parma Ham, Arugula		

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All prices will be subject to 10% service charge and the total amount will be subject to 16% TGST

<b>Create Your Own Pizza</b>		<b>22</b>
<b>Choice of Crust</b>		
Bokkuraa Or Gluten Free		
Choice of Topping (charges per Topping)		
Mushroom, Zucchini, Bell Peppers, Onion, Olives	<b>V</b>	<b>2</b>
Anchovies, Smoked Salmon, Smoked Ham, Pepperoni, Chicken		<b>4</b>
<b>Frutti Di Mare</b>	<b>D/G/S</b>	<b>30</b>
Onion, Shrimps, Squid, Mussels, Smoked Salmon, Mozzarella		

## PASTA

<b>Spaghetti, Penne, Linguine or Fettuccine Pasta</b>		
(Gluten Free Spaghetti Available Upon Request)		
<b>Choice of Sauce</b>		
<b>Aglio Olio - Extra Virgin Olive Oil, Garlic and Chilli</b>	<b>C/D/G/V</b>	<b>26</b>
<b>Bolognese - Stewed Beef, Tomato</b>	<b>B/D/G</b>	<b>26</b>
<b>Pomodoro - Tomato Based a La "Siciliana"</b>	<b>D/G/V</b>	<b>26</b>
<b>Arrabbiata - Spicy Tomato</b>	<b>C/D/G/V</b>	<b>26</b>
<b>Alfredo - Creamy Cheese</b>	<b>D/G/V</b>	<b>26</b>
<b>Oven Baked Lasagna</b>	<b>B/D/G</b>	<b>28</b>
Cheese Loaded Homemade Paste Layered with Meat Sauce and Béchamel		

## MAINS

<b>Chicken Schnitzel</b>	<b>E/G</b>	<b>28</b>
Breaded Chicken Breast		
<b>Aussie Pie Floater</b>	<b>B/D/G</b>	<b>28</b>
Homemade Beef Pie, Mashed Pea and Buttery Potato		
<b>Fish and Chips</b>	<b>E/G/S</b>	<b>28</b>
Batter Fried Fish Fillet, Chunky Fries, Malt Vinegar and Tartar Sauce		
<b>Barbecue Miso Glazed Spareribs</b>	<b>P/D</b>	<b>30</b>
Serve with Mashed Potato		
<b>Pan Seared Salmon Steak</b>	<b>D/S</b>	<b>32</b>
Served with Steamed Vegetables		
<b>Steak Bistro</b>	<b>B</b>	<b>32</b>
Rump Steak, Fries and Chimichurri		

## CURRIES

<b>Dhal Tadka</b>	<b>C/G/V</b>	<b>16</b>
Split Mung Bean Curry, Tomatoes, Chillies, Spices, served with Chapatti and Basmati		
<b>Kadai Paneer</b>	<b>C/D/G/V</b>	<b>24</b>
Indian Cottage Cheese, Kadai Masala Tomato Gravy, served with Chapatti and Basmati		
<b>Chicken Tikka Masala</b>	<b>C/D/G</b>	<b>26</b>
Tandoori Roasted Chicken in Creamy Tomato Gravy, served with Chapatti and Basmati		
<b>Poke Tuna Bowl</b>	<b>G/S</b>	<b>26</b>
Raw Marinated Tuna with Wakami, Avocado and Tobiko		
<b>Katsu Curry</b>	<b>C/G/P</b>	<b>26</b>
Breaded Pork or Chicken Cutlet, Mild Japanese curry and Rice		
<b>Katsu on Bowl</b>	<b>E/G/P</b>	<b>26</b>
Breaded Pork or Chicken Cutlet, Tentsuyu, Onion and Egg		
<b>Salmon Bowl</b>	<b>G/S</b>	<b>28</b>
Teriyaki Salmon Cube with Quinoa, Steamed Broccoli and Cherry Tomato		
<b>Beef Bowl</b>	<b>P/E/S</b>	<b>28</b>
Thin Sliced Beef Ribeye with Osan Egg and Wakami		
<b>Rogan Gosh</b>	<b>C/G</b>	<b>29</b>
Kashmiri Style Slow Cooked Lamb, Aromatic Spices, served with Chapatti and Basmati		
<b>Prawns Curry</b>	<b>C/G/S</b>	<b>32</b>
Tiger Prawn, Tomatoes, Chillies, Spices, served with Chapatti and Basmati		

## SIDE ORDER

<b>Steamed Fragrant Rice</b>	<b>V</b>	<b>5</b>
<b>Side Garden Salad</b>	<b>G/V</b>	<b>6</b>
<b>"Chinese" Egg Foo Young</b>	<b>E/G</b>	<b>8</b>
<b>Chunky Fries (150gm)</b>	<b>V</b>	<b>8</b>
<b>Vegetable in Oyster Sauce</b>	<b>S/G</b>	<b>12</b>
<b>Steamed Broccoli</b>	<b>G/V</b>	<b>12</b>

<b>Gelato one scoop</b>	<b>E/D</b>	<b>6</b>
<b>Baked Cheesecake</b>	<b>E/D/G</b>	<b>15</b>
<b>Tiramisu</b>	<b>E/D/G</b>	<b>15</b>
<b>Tres Leches Cake</b>	<b>E/D/G</b>	<b>15</b>
<b>Lemongrass Crème Brulee</b>	<b>E/D/G</b>	<b>15</b>
<b>Mango Pana Cotta</b>	<b>D</b>	<b>15</b>
<b>Tropical Fresh Fruit</b>	<b>V</b>	<b>15</b>
<b>Chocolate Fondant</b>	<b>E/D/G</b>	<b>18</b>
<b>Banana Toffee Pudding with Ice Cream</b>	<b>E/D/G</b>	<b>18</b>

## Ingredients Legend

**A: Alcohol**      **B: Beef**      **C: Chilli**      **D: Dairy**      **E: Egg**  
**G: Gluten**      **N: Nuts**      **P: Pork**      **S: Seafood**      **V: Vegetarian**

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OUR PASTAS

GREEN PARADE

STAY COMFORT MEALS

DESSERTS