

DINNER 06:00PM - 11:00PM

STARTERS + SMALL BITES

MARINATED OLIVES	35	CRISPY BRUSSELS SPROUTS dressed in anchovy + garlic dressing	95
A SELECTION OF PICKLES from our larder	25	PAN-ROASTED ASPARAGUS topped with rosella flowers, pink peppercorns + fresh cheese	95
WOOD FIRED FLAT BREAD green lentil puree with za'atar	75	STUFFED ONIONS filled with minced beef + rice, braised in a savoury broth	115
SESAME SOURDOUGH TOAST topped with roasted eggplant + fried garlic	45	CAST-IRON SKILLET SHRIMP with chilli, tamarind + coriander (focaccia on the side)	135
CUP OF CHICKEN BOUILLON flavoured with cloves + kulat pelawan mushrooms	65		
SALAD OF MIXED LETTUCES dressed in pomelo, toasted sesame + simple vinaigrette	85		

VEGETABLES + GRAINS

HERITAGE RICE PILAF flavoured with saffron + pine nuts	45	WOOD-FIRED BROCCOLI with sesame, olives + capers	45
GARLICKY LENTILS dressed with lemon + walnut oil	45	MARINATED ZUCCHINI + TOMATOES in anchovy / curry leaf vinaigrette	45
BABY CARROTS with cilantro / chilli dressing	45	WOOD-FIRED BABY CORN with chilli, mint + feta cheese	45
GOLDEN CAULIFLOWER turmeric, lemon + cashew butter	45		

MAINS

PAN-ROASTED 'FISH OF THE DAY' FILLET with roasted paprika, fried garlic + coriander	145	DUCK LEG CONFIT with lentils + roasted garlic	145
SLOW-COOKED BEEF BRISKET soft-cooked egg + crispy onions	175	MERGUEZ MEATBALLS spiced beef + lamb over stewed zucchini + onions	145
CRISPY CHICKEN LEG drizzled with spiced honey	145		