



APPETISERS

Baked beetroot with goat cheese and walnut 400
Rocket leaves and black olive powder

Green bean, pear and hazelnut salad 390
Maple lime vinaigrette

SOUPS

Sweetcorn, leek and crab chowder 430
Diced potato and dill

Tomato Consomme 320
Spinach tortellinis, baby tomatoes

BAR BITES

Vegan Taco 470
Shredded lettuce, pumpkin, radish, cucumber, black beans and hummus

Sweet Potato, Goat Cheese and Green Onion Quesadilla 570
Tomato and cumin salsa, classic quacamole

MAIN COURSE

Local venison shepherd's pie topped with mash potato 730
Side of braised red cabbage

Beyond Burger: 170g plant based vegan sliders 590
Accompanied with ginger and tahini emulsion with choice of sweet potato fries or Quinoa, carrot and tomato salad

Baked beetroot wellington with creamed spinach 560
Puff pastry, eringi mushroom duxelle and balsamic butter emulsion

Wagyu Burger 749
150 gram premium Wagyu burger, gruyère cheese, tomato, lettuce and French fries

Focaccia Mascarpone 560
Focaccia with mascarpone, rocket and truffle oil



CHINESE

Mapo Doufu 400
Chengdu braised bean curd, hit by the minced pork and chili sauce mafia

Wagyu Beef in Chinese Teriyaki 680
Tender Australian Wagyu beef stir-fried in an Asian spy squad of king oyster mushroom shoot and Chinese teriyaki sauce

Garlic Pork Spareibs 420
Szechuan pork spareibs stir-fried with sesame and garlic

Yangzhou Fried Rice 320
With yellow bean sausage, shrimp, carrots, green peas and eggs

Szechuan Black-bone Chicken 620
Marinated with Thai Draught beer, then stir-fried with fresh chili, ginger, garlic, red onion and mushroom

Kung Pao Chicken 450
An explosive Szechuan style wok fried chopped chicken dish with cashew nut and Dry red chili

INDIAN SPECIALTIES

Hare matar ki tikki 460
Green pea patty stuffed with cheese

Paneer tikka 440
Indian cottage cheese cooked in a charcoal oven

Chicken tikka 490
Marinated chicken cooked in a charcoal oven

Lamb Curry 840
With either Jeera Rice or Garlic Naan Bread

Fish Ajwaina tikka 460
Carom flavored fish cooked in a tandoori oven

Classic Indian Poppadoms 259
With mango chutney, tamarind and mint sauces

