



WRAPS (Served from 11.00 AM until 05.00 PM)

Smoky Wrap	220
Smoked Atlantic salmon on a lemon cream cheese spread with spring onions, rocket leaves, tomato slices and scrambled eggs	
Cowboy Wrap	220
Seasoned ground beef, refried beans, shredded lettuce, tomatoes, bell peppers, hot sauce and sour cream	
Flying Wrap	180
Stripes of buttered buffalo chicken in a hot sauce, placed over crunchy lettuce and tomatoes, topped with a zesty ranch dressing	
Garden Wrap	160
Sautéed spinach leaves with tomato slices on an egg white omelette, topped with Cheddar cheese	

CROISSANT AND PASTRIES

Butter Croissant	40
Cinnamon roll	40
Dark Chocolate roll	40



SANDWICHES (Served from 11.00 AM until 05.00 PM)

* **Choose your bread - with white or whole wheat baguette, baked or soft**

Smoked Salmon Slammer 220

Lemon-creamcheese with dill, topped with red onions, capers, cucumber, rocket leaves and smoked atlantic salmon

Roast Beef Royale 220

Wholegrain mustard-mayo, dressed lettuce and tomatoes, red onions, Cheddar cheese and medium roasted Australian beef sirloin

Bacon Lettuce Tomato 180

Mayo-spreaded, seasoned ripe tomatoes, crispy green lettuces and even more crispier baked bacons

Ham & Cheddar Cheese 180

Wholegrain Dijon mustard, Cheddar cheese, thinly sliced ham, caramelized onions with butter

Create your own sandwich by step 240

Step 1 : Choose your bread

White or whole wheat baguette

Step 2 : Choose your spread (up to 2 spreads)

Butter, mayonnaise, mustard, lemon-creamcheese, wholegrain mustard-mayo, ketchup

Step 3 : Choose your vegetable/salad (up to 3 items)

Onions, tomato, lettuce, bell peppers, rocket leaves, cucumber
Sautéed mushrooms, sautéed spinach, sautéed onions

Step 4: Choose your protein (up to 2 items)

Taleggio, Gorgonzola, Mozzarella, Cheddar, Parma ham, bacon, roasted beef, ham, Coppa, salami, tuna, cooked egg, smoked salmon

Step 5 : Enjoy your sandwich!



PASTA spaghetti or penne

Bombay	290
A light curry sauce with cooked shrimps sprinkled with spring onions	
Seafood	290
White wine or tomato based sauce with assorted fruits of the sea	
Lasagna Bolognese	270
Stack layered pasta sheets alternated with bechamel sauce and bolognese sauce	
Cheddar Bacon Penne	270
Penne with ham, bacon, bechamel and Cheddar cheese sauce	
Carbonara	250
Basic creamy sauce made from bacon, ham, egg yolk and Parmesan cheese	
Bolognese	220
Gently simmered, rich sauce with minced beef, tomato sauce and rosemary	
Tomato	170
Slow cooked tomato sauce with fresh herbs	
Bacon & Garlic	170
Sautéed garlic in olive oil with dried chilli and crispy bacon	



PIZZA & SPECIALTIES

	small/ large
Tarte Flambée	250/300
Homemade alsatian bacon and onion tart on crème fraiche and spring onions	
Seafood	250/300
White wine cooked selected seafood with fresh herbs on Mozzarella cheese	
Six Cheese	250/300
Gorgonzola, Talleggio, Mozzarella, Cheddar, Emmental and Parmesan, sprinkled with rocket leaves	
Quesadilla	220/270
Flour Tortillas filled with mexican spiced peppers, onions, spinach and cheese served with guacamole and sour cream	
Salami	200/250
Shredded Mozzarella cheese topped with italian salami and dried oregano	
Hawaii	190/240
Ham and pineapple on Mozzarella cheese	
Margherita	150/200
The simple, classic pizza with olive oil, tomato sauce, Mozzarella cheese and basil	
Create your own Pizza	150+/200+
Basic pizza margherita topped with your choice of:	
Onions, garlic, chillies	10/each
Pineapples, mushrooms, spinach, eggs, olives	20/each
Anchovies, bacon, ham, Mozzarella, rocket leaves, bell peppers	30/each
Salami, Taleggio, Gorgonzola	60/each
Parma ham, seafood, smoked salmon	100/each



APPETIZERS

Antipasto	390
Italian cured meats (Parma Ham PDO 18 months, Coppa and Salami) and	
Foie Gras du Canard	340
Pan fried duck livers (80gms)on toasted baguette topped on caramelized pineapple compote and assorted nuts	
Cheese & Sausage	280
Swiss cheese and cervelat sausage salad garnished with cooked eggs, crispy lettuce and tomatoes	
Beef Carpaccio	260
Thinly sliced beef fillet, topped with red onions, capers and parmesan cheese served with a lightly balsamic dressed rocket salad	
Spicy Tuna Tartar	250
Chopped Tuna Saku loin, marinated in a sesame oil, garlic & chilli paste sprinkled with spring onions and served with whole wheat toast	
Shrimp Fritters	190
Deep fried marinated shrimps in herb batter served on top of a small salad bed accompanied with a zesty cocktail dip	
Caesar	190
Romain lettuce and garlic-cROUTONS, dressed in a homemade caesar dressing served with shaved Parmesan cheese	
With additional grilled chicken	+100
Salads	120
Your choice of salad (green or mixed salad with your choice of house dressing (french, italian, ranch, balsamico)	
Cream of Mushroom	110
Assorted wild mushrooms mix cooked in chicken stock and roux, topped with whipped cream and herbs	
Onion Soup	110
French onion soup served with gratinated cheese bread	
Extra Bread Roll	15



SEAFOOD

Barramundi

Pan fried fillet of seabass (200 gms) served with brown-caper butter sauce and lemon accompanied by boiled potatoes and vegetables 340

Salmon Steak

Pan fried atlantic salmon fillet (180 gms) served on a lemon white wine sauce with buttered rice and sautéed spinach 340

Shrimp Fajitas

Mexican flavoured shrimps with plenty of peppers and onions served in a hot skillet with buttered rice 320

Moules Marinière

White wine steamed NZ mussels with aromatic herbs and tomato dices served with garlic-spaghetti 300

POULTRY

Duck Breast

Duck breast (180 gms) with portwine-prunes sauce accompanied with 350

Butter Chicken

Indian style chicken in a mildly spiced tomato curry sauce served with roti 290

Chicken Parmesan

Breaded chicken fillets (160 gms) filled with Mozzarella and sprinkled with 290



MEAT

Fondue Chinoise	620
Thinly sliced beef (200 gms) cooked by your own at your table in hearty broth with various sauces, condiments and french fries On special request: pork, chicken or seafood is available	
<i>Extra Beef 100 gms</i>	190
Angus Rib Eye Diane Sauce	590
Australian Angus Rib Eye (250 gms) served on a cognac-mushroom sauce, baked potato and sautéed spinach or vegetables	
Veal Osso Buco	590
Simmered veal shank with vegetables in red wine sauce served with mashed potatoes	
Lamb stew	390
Gently stewed lamb meat in a hearty red wine sauce and vegetables served with mashed potatoes	
Beef Stroganoff	390
Sliced beef (160 gms) served with a capsicum-sour cream sauce and buttered pasta	
Pork Chop	350
Grilled giant cut of pork country rib (350 gms) accompanied with herb butter	
Pork Cordon Bleu	320
Breaded pork stuffed with ham and Taleggio cheese served with french fries and vegetables	



DESSERTS

Chocolate Fondant	180
Warm oozing chocolate lava cake served with ice cream of your choice and whipped cream	
Crêpe Suzette	180
Grand Manier flamed crepes served in zesty orange sauce and vanilla ice cream	
Banana Split	180
Three scoops of ice cream accompanied with banana, whipped cream and topped with chocolate sauce	
Affogato	160
Vanilla ice cream drowned in a shot of espresso and a splash of Kahlua topped with whipped cream	
Apple Fritter	160
Battered apple, deep fried and coated with cinnamon sugar served with ice cream of your choice	
Fresh Fruit Platter	120
Seasonal fresh fruit plate	
Ice cream	50
Vanilla, chocolate, strawberry or chocolate-chip ice-cream, per scoop	
Whipped Cream	20