

lime lunch ■ à la carte

## the baros bento lunch box

### Taste of Japan

Sashimi, Nigiri and Maki Rolls  
Teriyaki Chicken Thigh, Sesame Seeds and Pickles  
Seaweed Salad, Pickled Ginger and Wasabi and Tamari Soy  
**\$29**

### Wholesome Choice

Chilled Tasmanian Salmon with Grapefruit and Mint  
Buckwheat Noodles with Goji Berries, Cucumber, Carrot and Seeds  
Roasted Sweet Potato with Broccoli and Chilli-Orange Dressing  
Greek Yoghurt with Pomegranate, Kiwi Fruit and Honey  
**\$36**

### Italian Option (P)

Herb Crusted Tuna with Goat Cheese Crumbs and Micro Herbs  
Prawn with Salsa Rosso and Garlic-Herb Bread Crumbs  
San Daniele Aged Italian Ham with Melon  
Sicilian Orange Salad with Mint, Kalamata Olives, Onion and Olive Oil  
**\$38**

*(A) Contains Alcohol (GF) Gluten Free (N) Contains Nut (P) Contains Pork (S) Spicy (V) Vegetarian*

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## succulent snacks

### Our Turkish Cold Mezze \$34

- Marinated Tomatoes and Olives
- Haydari, Labne with Garlic and Fresh Mint
- Carrot Tarator, Toasted Carrot with Labne and Raisin
- Muhammarra (V)
- Hummus Beirut (V, GF)
- Baba Ghanoush (V, GF)
- Grilled Flat Bread (V)

### Pan Seared Tuna

Togarashi Marination, Fresh Avocado and Orange Soya Jelly Grilled Flat Bread  
**\$24**

### French Fries \$12

Add: Truffle Oil with Aged Parmesan Cheese **\$15**

### Turkish Hot Mezze \$28

Kibbeh, Spinach Muska, Grilled Halloumi Cheese, Mitite Kofte with Tomato Sauce  
Shish Taouk, Shish Kebeb and Pita Bread with Yayla and Tahini Sauces

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### our salad bowls

#### **“Rosa” Caesar (P)**

Baby Cos Lettuce with Crispy Pork Bacon and Garlic Croutons  
Boiled Egg and Aged Parmesan Cheese

**\$24**

For our Caesar Salads We Have the Following Additions

- Grilled Chicken **\$27**
- Grilled Tiger Prawn **\$30**

#### **Roasted Organic Baby Heirloom Carrots (V, GF)**

Ricotta Cheese, Kalamata Olives, Sesame Seed and Truffle Oil

**\$26**

#### **Som Tam Salad with Prawns (GF)**

Green Papaya, Carrot, Long Bean, Cherry Tomato  
Dried Shrimps, Peanuts and Nam Jim Dressing

**\$31**

#### **Yam Neua Salad**

Grilled Beef with Cherry Tomato, Onion, Cucumber  
Spring Onion, Mint and Spicy Dressing

**\$30**

### soup

#### **Tomato Basil Soup (V, N)**

Parmesan Cheese Toast

**\$17**

#### **Tom Kha Gai Soup (GF)**

Chicken Soup with Coconut Milk, Chilli and Kaffir Lime

**\$22**

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## baros comfort food

### Australian Wagyu Beef Burger

Aged Cheddar Cheese, Pickles, Tomato, Onion and Lettuce Served with French Fries  
**\$35**

### Baros Club Sandwich (P)

Turkey Ham, Egg, Pork Bacon, Lettuce, Tomato and Cucumber with French Fries  
**\$26**

### Baros Quesadilla

- Angus Beef with Mixed Pepper Aged Cheddar Cheese **\$29**
- Vegetables, Cheese and Mint (V) **\$26**
- Chicken with Mixed Pepper Aged Cheddar Cheese **\$29**

Served with Sour Cream, Guacamole and Tomato Salsa

## a taste of asia

### Vietnamese Rice Paper Roll with Nuoc Cham Dressing

- Prawns, Carrot, Mint, Butter Lettuce and Rice Noodles (GF) **\$19**
- Tofu, Carrot, Mint, Butter Lettuce and Rice Noodles (V, GF) **\$17**

### Mixed Satay Platter (N)

Chicken, Beef, Prawn Served with Peanut Butter Sauce, Mixed Pickle and Green Salad  
**\$35**

### California Rolls

- Tiger Prawn Tempura with Bonito Flakes and Chilli Mango Mayo **\$29**
- Yellow Fin Spice Tuna with Sriracha Chilli Mayo **\$29**
- Asparagus with Roasted Pepper, Wasabi and Goat Cheese (V) **\$27**
- Avocado with Cucumber and Toasted Sesame Seeds (V) **\$27**

Wasabi, Pickled Ginger and Kikkoman Soya Sauces

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### authentic maldivian curry

- Snapper (S) \$27
- Yellow Fin Tuna (S) \$30
- Chicken (S) \$35
- Vegetable (S, V) \$25

Served with Dhal, Chappati, Steam Rice, Mango Chutteny, Garlic Pickle and Onion Tomato Sambol

### the italian house

#### Spaghetti, Penne, Tagliatelle (Gluten Free Option)

- Pomodoro with Basil (V) \$23
- Bolognese Prime Meat \$30
- Aglio e Olio, Chili, Garlic and Parsley (V) \$26
- Cream Cheese (V) \$23

Aged Parmesan, Cherry Tomato, Truffle Oil and Fresh Green Herbs

#### Lobster Spaghetti (A)

Indian Ocean Lobster, Cream Sauce, Aged Parmesan and Truffle Oil  
\$55

### thin crafted baked pizza

- Parma Ham with Mushroom, Rocket and Parmesan Cheese (P) \$29
- Baros Chicken Tikka with Green Chilli, Red Onions and Mozzarella (S) \$28
- Tuna with Sweetcorn, Onion, Chilli, Curry Leaf and Secret Spices (S) \$32
- Salami with Roasted Red Peppers, Black Olives and Mozzarella (P) \$26
- Tomato with Basil and Mozzarella (V) \$22
- Button Mushrooms with Mozzarella and Truffle Oil (V) \$27
- Four Cheeses with Salt Dried Cherry Tomatoes and Rocket (V) \$28

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