

lime dinner ■ à la carte

Appetizers

Vitello Tonnato (D)

Veal Tenderloin, Creamy Tuna Espuma, Caper Berries, Oven Dried Tomatoes,
Rocket **\$28**

Wagyu Beef Carpaccio (GF) \$35

Wild Rocket Salad, Aged Parmesan, Balsamic Reduction and Truffle Oil

Tuna Tartar (GF, D) \$25

Avocado Salsa, Rocket Salad and Red Radish, Olive Oil Parmesan

Pan Seared Scallops (SF) \$30

Green Apples, and Celery Juice, Salmon Caviar

Grilled Mediterranean Vegetable Terrine (GF, VG) \$24

Eggplants Caviar, and Olive Tapenade

*Contains of (N) Nuts (P) Pork (V) Vegetarian (VG) Vegan (S) Spicy (GF) Gluten Free (G) Gluten
(SF) Seafood (D) Dairy*

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Salads

The Caesar (D, P) \$28

Baby Cos Lettuce, Crispy Pork Bacon, Anchovy and Garlic Croutons
Poached Egg and Aged Parmesan

- Grilled Chicken (D) \$30
- Grilled Tiger Prawns (D, SF) \$34

Beet Tabbouleh (VG, N) \$26

Green Smith, Beetroot, Walnut, Crushed Wheat, Tomato, Mint Leaves, Lemon and
Extra Virgin Olive Oil

Greek Salad (V, GF, D) \$28

Feta Cheese, Olives, Cucumber, Mixed Pepper, Onion, and Lemon Vinaigrette

Baby Spinach Salad (VG, N) \$25

Cherry Tomatoes, Endive, Mint, Pecans, Dried Cranberries, Goji Berries,
and Tangy Vinaigrette

Curly Kale (VG, N) \$25

Sweet Corn, Peppers, Avocado, Cucumber, Cherry Tomatoes, Red Onion,
Toasted Sunflower Seeds, Buttermilk Dressing

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Soups

Tomato Seafood Soup (SF) \$35

Tomato, Bay Leaf, Clam, Mussel, Prawn, Large Octopus, Reef Fish,
Saffron, Olive Oil

Oriental Lentil Soup (VG) \$28

Preserved Lemon and Crispy Lentils

Roasted Butternut (V, D) \$32

Goat Cheese, Pumpkin Seeds, Rosemary Croutons

Chilled White Tomato Consommé (V, D) \$30

Basil Leaves, and Virgin Bloody Mary Ice

House Pasta

Spaghetti, Linguini, Penne

Pan Seared Lobster (SF, D) \$58

Homemade Squid Ink Linguini, Eringi Mushroom, Cherry Tomatoes,
Lobster Sauce Slightly Spicy

Aglio E Olio (S, V) \$30

Extra Virgin Olive Oil, Garlic, Chilli, and Basil

Bolognaise (D) \$35

Prime Beef Sauce, Pomodoro, Italian Parsley and Basil Oil

Ala Norma (V, D) \$28

Fresh Tomato Sauce, Roast Eggplant, Ricotta Salata, Basil, Olive Oil

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Mains

Risotto Carnaroli (N, V, D) \$40

Green Peas, Mushroom, Gorgonzola, Rocket,
Roast Walnut Crumble (Optional), Truffle

Lamb Rack (D) \$70

Herb Crusted, Baby Carrots, Wilted Kale, Wild Garlic Gremolata,
Goat Cheese Dressing

Aged Angus Beef \$62

Oven Roasted Congo Potatoes, Arugula Chimichurri, Veal Jus, Black Truffles

Slow-Roasted Spatch Cock (D) \$49

Celeriac Tarte Tatin with Sun-Dried Olive Pesto and Thyme Jus

Tuna Steak (D) \$43

Grilled Portobello Mushroom, Oven Roasted Baby Carrots
Steamed Bok Choy, Lemon Butter Sauce

Catch Of The Day \$43

Daily Chef Accompaniments

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Complete Vegan

All Gluten Free

Cold Starter

Roasted Beetroot Carpaccio (VG) \$28

Pickled Mushrooms, Green Apple, and Celery Salad with Walnut Dressing

Grilled Mediterranean Vegetable Terrine (VG) \$24

Eggplant Caviar with Olive Tapenade

Salads

Cos Lettuce (VG) \$24

With Balsamic Portobello, Radicchio, and Truffle Vinaigrette

Green Papaya (VG) \$36

Grilled Asparagus, Black Quinoa, Avocado, and Grapefruit with Mango Chili Dressing

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Complete Vegan

All Gluten Free

Main Course Vegan

Gluten Free Pasta Artichoke (VG) \$32

Basil Leaves, Garlic, Tomatoes, Artichokes and Zucchini with Olive oil

Gluten Free Pasta Balsamic (VG) \$33

Tossed in Light Tomato Sauce, Drizzled with Aged Balsamic Reduction

Steam Jumbo Asparagus (VG) \$40

Celeriac Rosti, Grilled Eryngii Mushrooms, Semi Dried Plum Tomatoes with White Balsamic and Chives Emulsion

Sweet Potato Gnocchi (VG) \$33

Tossed In a Light Tomato Sauce, Drizzled with Aged Balsamic Reduction

Mix Bean Cassoulet (VG) \$34

Gratinated With White Onion Puree Served with a selection of Mix Vegetables

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Our Travels through Asia

Salads

Thai Papaya Salad with Prawns (SF, S, N) \$35

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

Thai Glass Noodle Salad (SF, S) \$35

Seafood, Thai Celery, Lime, Chilli, and tossed in a Spicy Dressing

Soups

Tom Kha Gai (S) \$32

Thai Hot and Sour Coconut Broth with Chicken, Lemongrass, Galangal,
Chilli Straw Mushroom, Coriander Leaves and Kaffir Lime

Tom Yum Goong (S, SF) \$32

Aromatic Thai Prawn Soup Flavoured with Lemongrass, Chili, Galangal, Mushrooms,
Coriander, Evaporated Milk, and Lime Juice

Main Course

Phad Kaprow (S)

Stir-Fried with Chilli, Garlic, and Holy Basil, Jasmine Rice

- Pork \$40
- Beef \$40
- Chicken \$40

Lobster Curry (S, SF) \$57

Betel Leaves, Chilli Paste, Coconut Milk, Vermicelli Noodles

Beef Massaman (S, N) \$42

Beef Curry with Coconut Milk, Potato, Onions, Cashew Nuts, Jasmine Rice

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Our Travels through Asia

Main Course

Vegetable Thai Green Curry (S) \$36

Eggplants, Pumpkin, Thai Sweet Basil, Kaffir Lime Leaves, Jasmine Rice

Tandoori Tiger Prawns (SF, S) \$62

Served with Dhal Makhani, Kachumba Salad, Garlic or Plain Naan Bread, Yoghurt Raita, Mint Chutney, Mango Chutney

Vegetable Malai Kofta (V, N) \$42

Vegetables Dumpling with Tomato-Cashew Nut Gravy and Cumin Rice, Naan Bread, Papadum and Mango Chutney

Butter Chicken (S, N) \$44

Indian Style Chicken Curry with Tomato and Cashew Nut Gravy Served with Naan Bread, Basmati Rice, Pickle or Chutney and Papadum

Steamed Sea Bass (S) \$43

Thai Chili, Peppers Thai Celery, Garlic, Lime, Coriander
Chinese Cabbage, Jasmine Rice

Phad Thai (S, V, N) \$38

Sweet and Sour Stir Fried Phad Thai Noodles, Chives, Bean Sprouts, Onion, Garlic
Tofu With Crusted Peanut and Chilli Flakes and Lime Wedges on The Side

- Chicken **\$38**
- Prawns **\$43**

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