

## lime lunch ■ à la carte

### Appetizers

#### Selection Of Mezze (VG, G) \$18

Hummus, Baba Ghanoush, Tabbouleh, Wine Leaves,  
Muhammara and Assorted Arabic Bread

#### Fritto Misto (SF, G) \$18

Prawns, Calamari, Reef Fish, Lemon, Mussels,  
Tomato Dipping Sauce and Pepperoncini

#### Tuna Tartar (D, G, SF) \$20

Avocado, Herbed Brioche Toast, Sliced Cucumber, Radish, Pickled Ginger

#### Vietnamese Rice Paper Roll

Nuoc Cham Dressing

Prawns, Spring Onion, Mint Coriander and Rice Noodles (SF, GF) \$25

Tofu, Carrot, Mint, Coriander and Rice Noodles (V, GF) \$22

### Soups

#### Roasted Butternut Goat Cheese (V, D, G) \$22

Pumpkin Seeds and Garlic Croutons

#### Oriental Lentil Soup (VG, G) \$22

Lemon and Crispy Lentils

#### Roasted Tomato Soup ((V, D, G) \$22

Fresh Basil, Fresh Oregano, Goat Cheese, Blanched Cherry Tomatoes, Roasted Tomatoes

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 (P, D, G) \$20**

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

For our Caesar Salads, we have the following additions

- Grilled Chicken (D) \$24
- Grilled Tiger Prawns (SF, D) \$24

#### **Greek Salad (V, GF, D) \$18**

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

#### **Baby Spinach Salad (VG, N, G) \$18**

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

#### **Thai Papaya Salad with Prawns (SF, N, S) \$22**

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

#### **Thai Glass Noodle Salad (SF, S) \$22**

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

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### Mains

**Chef Special \$36**   
Catch Of the Day

**Fish and Chips (SF, G) \$26**

Mahi Mahi Tempura Batter, Tartar Sauce, Served with Homemade Coleslaw, and Fries

**Tuna Poke Bowl (SF) \$33**

Tuna, Brown Rice, Avocado, Marinated Cucumbers, Wakame Salad,  
Sprouts, Sweet Corn Habanero, Ponzu,

**Phad Kaprow (S) \$30**

Stir-Fried with Chilli, Garlic, Holy Basil, Poached Egg, and Jasmine Rice  
**Choice of Pork, Beef, or Chicken**

**Vegetable Malai Kofta (V, N, G) \$36**

Paneer Dumpling with Tomato-Cashew Nut Gravy and Cumin Rice,  
Naan Bread, Poppadum and Mango Chutney

**Roasted Market Asparagus (GF, D) \$34**

Fresh Herbs, Preserved Meyer Lemon, Celeriac Puree Jerusalem Artichoke.  
Garlic Hollandaise, Mushroom Schnitzel

**Vegetable Thai Green Curry (S, VG) \$32**

Eggplants, Pumpkin, Thai Sweet Basil, Kaffir Lime Leaves,  
Served with Steam Jasmine Rice

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### Mains

#### Grilled Tuna Steak (SF, D) \$40

King Oyster Mushroom, Wilted Pak Choy, Cauliflower,  
Potato Puree, with Tomato and Olive Fondue

#### Phad Thai Noodles (V, N, S) \$28

Sweet and Sour Stir Fried Phad Thai Noodles, Chives, Bean Sprout, Onion, Garlic  
Tofu with Crusted Peanut and Chilli Flakes Serve with Lime Wedges on the side

- Chicken \$30
- Prawns \$32

#### Sushi and Sashimi

- Daily Sushi Roll and Nigiri 6 Pieces \$30
- Daily Sashimi "Tuna, Reef Fish and Salmon" 12 Pieces \$28
- Combination "Daily Sushi 4 Pieces and Sashimi 9 Pieces" \$34
- Avocado, Cucumber Chives and Toasted Sesame Seeds (V) \$28  
Wasabi, Pickled Ginger and Kikkoman Soya Sauces

### House Pasta

#### Mezzi Rigatoni (G, D) \$30

Dry-Aged Beef Ragout, Parmesan Fondue.

#### Pappardelle (G, D, N) \$32

Kale Sauce, Broccoli, Preserved Lemon, Roasted Garlic, Parmigiano,  
Roast Croutons, Chili Flakes, Olives

#### Craft Your Pasta (G, D) \$30

Spaghetti | Linguini | Penne

Carbonara, Napolitana, Alle Vongole, Aglio E Olio, or Bolognese

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## Burger, Sandwiches and Panini

### **Pit Boss Burger (G) \$36**

Wagyu Beef, Roma Tomato, Dill Pickle, Crushed Avocado, Mixed Leaf Salad, Corn Chips, Beetroot Dip and Pico De Gallo

### **Beyond Burger (VG) \$32**

Charcoal Bun, Plant-Based Meat Patty, Avocado, Tomato, Red Onion, Mixed Leaf Salad with Corn Chips, Beetroot Dip and Pico De Gallo

### **The Turkey Club Sandwich (G) \$22**

Turkey Ham, Fried Egg, Turkey Bacon, Lettuce, Tomato, Cucumber, Corn Chips and Pico De Gallo

### **Tuna Pita (SF, S, G) \$28**

Maldivian Chili, Pita Bread, Anchovies, Capers, Coriander Aioli, Fennel, Radicchio Salad, French Fries

### **Panini (G, D) \$24**

Plum Tomato, Fresh Mozzarella, Olive Tapenade, Corn Chips, and Pico De Gallo

### **Grilled Chicken Cobb Wrap (G, D, P) \$25**

Egg, Avocado, Romaine, Crispy Bacon, Roasted Tomato, Red Onion, Herbed Goat Cheese, Lemon Vinaigrette, Rocket, Served with French Fries

### **Beef Short Ribs on Corn Tortillas (G, S) \$28**

Carrot, Ginger, Gochujang Slaw, Pickled Cucumber, Coriander, Sweet Potato Fries

### **Grilled Cheese and Beef Quesadilla (D, G) \$25**

Dry Aged Tenderloin, Tortillas, Provolone Cheese, Parmesan, Pickled Jalapeno Red Onion, Fresh Rocket

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