

lime dinner ■ à la carte

Appetizers

Vitello Tonnato (D) \$22

Veal Tenderloin, Creamy Tuna Espuma with Caper Berries,
Oven Dried Tomatoes and Rocket

Seared Crudo (SF) \$18

Fresh Fish of The Day, Lemon Zest, Lemon Juice, Olive Oil, Chives,
Black Olive Soil, Sea Salt Wild Rocket

Tuna Tartar (D G D) \$20

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

Miso And Mushroom Panna Cotta (V, G, D, N) \$25

Fine Herbs, Toasted Brioche, Pickled Shimji, Olive Oil, Pistachio

Beet Tabbouleh (VG, N) \$24


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

Thai Papaya Salad with Prawns (SF, S, N) \$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, Chilli, Tossed in a Spicy Dressing

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

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Soups

Oriental Lentil Soup (VG) \$22

Lemon and Crispy Lentils

Roasted Butternut (V, D) \$22

Goat Cheese with Pumpkin Seeds and Garlic Croutons

Roasted Tomato Soup (V, G) \$22

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

Salads

The Caesar (D, P) \$20

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


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

Greek Salad (V, D) \$18

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

Baby Spinach Salad (V, G, N) \$18

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

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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,
Roast Croutons, Parmigiano, Chili Flakes, Olives

Mushroom Risotto (V, D, N) \$32

Green Peas, Rocket, Roasted Walnut Crumble, Truffle


Mushroom Ravioli (V, G, D, A) \$33

Spinach Dough, White Wine Sauce, Broccolini, Semi Dry Tomato, Shaved Parmesan,
Stuffed with a Mushroom Duxelles

Craft Your Pasta (D,G) \$30

Spaghetti | Linguini | Penne

Carbonara, Napolitana, Alle Vongole (S F) Aglio E Oli, or Bolognese

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Mains

Roasted Spatchcock (D,G,A) \$46

Turned Vegetables, Green Peas, Leeks, Dill, Classic White Wine Lemon and Herb Sauce

Lamb Rack (D) \$55

Cauliflower and Potato Puree, Roasted Baby Carrots,
Amaranth Crust, Wilted Kale, and Mirin Jus

Aged Angus Beef Tenderloin (D) \$52

Truffle Mashed Potato, Smoked Confit White Onion, Glazed Asparagus,
and Cherry Tomato with Black Truffle Jus

Grilled Tuna Steak (SF, D) \$40

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

Chef Special \$36

Catch Of the Day

Pan Seared Black Cod (Sf, D) \$55

On Chickpea Puree, Preserved Lemon, Haricot Vert, Carrot

Maldivian Fried Sea Bass (Sf, S) \$32


Steamed Rice, Dhal Curry, Lime, Mint Yogurt Sauce, Grilled Vegetables

Roasted Market Asparagus (G, F) \$34

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

Grilled Cauliflower Steaks (VG, Gf) \$28

Confit Spring Onions, Smoked Paprika, Chimichurri Sauce,
Braised Celeriac Puree

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Mains

Lobster Curry (S, SF) \$55

Basil Leaves, Chilli Paste, Coconut Milk, and Garlic Vermicelli Noodles

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

Eggplants, Pumpkin, Thai Sweet Basil, Kaffir Lime Leaves, Coconut Milk, and Jasmine Rice

Indian Style Butter Chicken (S, N, G) \$30

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

Moroccan Tagine (S, D, G)

Slowly Cooked Aromatic Spices, Prunes, Apricots, Vegetables, and Tomatoes.
Giant Couscous, Olives, Haloumi Cheese, and Tabbouleh

- Stewed Beef Cheek **\$36**
- Vegetable Kofta (V) **\$30**

Phad Kaprow (S) \$30

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


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

Sweet and Sour Stir Fried Phad Thai Noodles, Chives, Bean Sprouts, Onion, Garlic
Tofu with Crusted Peanut and Chilli Flakes

- Chicken **\$30**
- Prawns **\$32**

Tom Yum Goong (SF, D) \$30

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

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