

## STARTERS

■ Burrata, Tomato & Pesto (portion for two)	925
■ Wine Poached Apple, Walnut, Feta & Quinoa	525
■ Mesclun Leaves, Hearts of Palm & Pomegranate	495
■ Avocado, Tomato & Grapefruit	475
■ Bocconcini, Sun-dried Tomato & Mesclun Salad	425
■ Black Olive Pâté	335
Chicken Liver Pâté	395
Smoked Salmon Pâté	395
Fresh Asparagus with Hollandaise	365
Iceberg, Smoked Salmon & Avocado Salad	625
Scottish Smoked Salmon	625
Duck Pastrami, Date & Orange Salad	625
Pita Triangles	
■ Herbed garlic butter, tomato and mozzarella	225
■ Spinach, thyme, cheese with sprinkling of paprika	225
■ Feta, tapenade and arugula	375
Smoked Salmon, avocado, arugula and cheese	445

## SOUPS

■ Soup of the day	Half portion	215	325
■ Gazpacho	Half portion	215	325
Chicken Broth	Half portion	215	325

## **M A I N S – Vegetarian**

- **Moussaka** 495  
Layers of aubergine, zucchini and potato topped with parmesan and baked
- **Penne Charmaine** 495  
Sun-dried tomato, spinach, scallion and parmesan
- **Pasta Primavera** 495  
Asparagus, snow peas, leek and parmesan
- **Zucchini & Capers** 495  
With spaghetti and flavourful red chilly
- **Filo Parcels** 495  
With ratatouille, the other with spinach and feta served with plum chutney
- **Roasted Tomato & Basil Risotto** 495  
  
Eggs are used in the following preparations
- Spinach, Mushroom, Leek & Cheese Crêpes** 495
- Feta, Leek & Red Pepper Tart with a salad** 535  
  
Served between 11 am & 7 pm
- Hot Savoury Sandwich**
- Pesto, bocconcini & tomato in multigrain bread 475
- Cheese, celery, tomato and mustard 455  
With chicken 495
- Toasted Multigrain Sandwich** 655  
Smoked Salmon, avocado and wasabi cream cheese
- Croissant**
- Filling of mushroom and celery in béchamel 495  
With chicken 565
- Quiche Lorraine with Apple & Celery Slaw** 535
- Brie and Arugula Frittata** 445
- Greek Pork Burger** 565  
With lettuce, tomato, olives and tzatziki

## **M A I N S - Non-Vegetarian**

<b>Chicken &amp; Mushroom Filo with Plum Chutney</b>	535
<b>Chicken Boscaiola</b> Creamy pasta with chicken, bacon, mushroom, parmesan and herbs	535
<b>Italian Roast Chicken</b> Stuffing of spinach, red bell pepper, mozzarella and sun-dried tomato	565
<b>Prawns, Zucchini &amp; Capers</b> Tossed in spaghetti with pickled tomato and flavourful fresh red chilly	625
<b>Prawns with Cilantro &amp; Tomato Salsa</b>	745
<b>Grilled Scottish Salmon</b> With lime, parsley and almonds	1085
<b>John Dory</b> Leek, snow peas and wilted lettuce tossed in cider vinegar and butter	765
<b>Duck Breast with Cranberry Mostaza</b>	975
<b>Pork Belly with a Piquant Orange Sauce</b>	695
<b>Belgian Pork Chop Glazed with Honey Mustard</b>	1085
<b>Grilled Bratwurst</b> Herbed onion gravy and potato salad	695
<b>Slow-Roast Lamb with Apple &amp; Mint Jelly</b>	785
<b>Moussaka</b> Layers of eggplant, zucchini, potato, lamb mince topped with parmesan and baked	575
<b>Pasta Bolognese</b>	575

## DESSERTS

Tiramisu	345
Decadent Chocolate Cake	365
Warm Gateau Zara with Ice Cream	325
Chocolate Pâté	345
Apple, Raspberry & Almond Torte	355
Caramel Custard with Raspberry Coulis	345
Seasonal Fruit Cheesecake *	335
☐ Almond Shortbread, Peaches & Mascarpone	355
☐ Raspberry & Strawberry or Mango Sorbet	395
☐ Vanilla Ice Cream with Berry Compote	325
☐ Affogato	325

## BEVERAGES

Seasonal Fruit Soda	155
Raspberry & Strawberry Soda	245
Celery & Lime Soda	145
Ginger Fizz	145
Fresh Lime	145
Aerated Water	145
Iced Tea or Cappuccino	155
Mineral Water	80
Darjeeling, Assam, Spice, Jasmine or Green Tea	155
Espresso or Cappuccino	155
Espresso (Tierra 100% Arabica from Brazil)	185

☐ Vegetarian \* Sugar Free  
Gratuity Discretionary  
Taxes Extra