

WEEKLY SPECIALS

Each main comes with a seasonal soup or mini green salad and a choice of soft drink.
Please ask your server about drink options.

Falafel and Coconut Milk Waffle Plate

handmade falafel, baba ghanoush, green olives, avocado, pistachios,
tzatziki sauce, maple syrup

2,620

Assorted Fried Seafood Platter

shrimp, scallop, octopus, squid, whitefish, sweet potato, red onion salad,
chili-cheese sauce, coriander emulsion, black olive mayonnaise

3,720

Ossobuco

braised veal shank, saffron risotto cake,
orange-almond gremolata, seasonal vegetables

3,720

Crispy Chicken Burger

pan-fried chicken breast, sliced bacon, tomato, lettuce, sour cream mayonnaise,
watermelon and goat cheese salad

choice of side french fries · cajun fries · cabbage slaw · onion rings

2,860

BEVERAGES

Sparkling NV Guy de Forez Brut Reserve,

Les Riceys, Champagne, France

glass 1,540 · bottle 9,240

Sparkling Chandon Garden Spritz,

Australia

glass 990

White 2021 Elesko Rizling Rýnský,

Malé Karpaty, Slovakia

glass 970 · bottle 4,850

Red 2021 Rall Wines Syrah,

Swartland, South Africa

glass 970 · bottle 4,850

Sparkling Edenvale Sparkling Cuvee,

Australia (alcohol-free)

bottle (200ml) 880

Suntory Draft Triple Nama

480

All prices include 10% consumption tax.

Please discuss any food allergies or dietary requirements with your server.

The weekly lunch special is not designed for sharing and should be ordered per person.