



## LUNCH MENU

### SMALL BITES

**FRESHLY BAKED FOCACCIA DF V** US\$6  
Rosemary & Rock Salt

**ITALAIN OLIVES DF GF VE** US\$8  
Local Thyme, Garlic and Olive Oil

### STARTERS

**VEGETABLE SPRING ROLL DF VE** US\$12  
Sweet Chili Sauce

**CHICKPEA HUMMUS DF GF VE** US\$13  
Cajun Vegetable Crisps

**WAHOO SASHIMI DF** US\$18  
White Radish, Edamame, Lemon Ponzu

**YELLOW FIN-TUNA TARTARE DF** US\$18  
Sesame, Ginger, Soy Miso Dressing

### SALADS

**BABY ROMAINE CAESAR** US\$19  
White Anchovies, Parmesan, Sour Dough Croutons

**NICOISE SALAD DF GF V** US\$19  
Sweet local Baby Leaf, Egg, Capers, House Dressing

**BUFFALO MOZZARELLA GF V** US\$20  
Rocket, Semi Dried Tomato, Basil Pesto, Black Olive

**ADD Grilled Fresh Catch US\$8    Grilled Chicken US\$7**

ALL PRICES ARE IN USD - 17% ABST IS INCLUDED - 10% SERVICE CHARGE WILL BE ADDED

**GF** - Gluten Free    **DF** - Dairy Free    **V** - Vegetarian    **VE** - Vegan



## LUNCH MENU

### STONE BAKED PIZZAS

**TOMATO & MOZZARELLA V** US\$22  
Fresh Basil Pesto

**PEPPERONI** US\$24 **SHRIMP & CALAMARI** US\$26  
Mozzarella Cheese, Rocket, Jalapeno Chili, Aged Parmesan, Red Pepper

### MAINS

**PENNE ARRABBIATA VE** US\$22  
Tomatoes, chili Flake, Aged Parmesan

**FRIED CHICKEN DRUMETTES DF** US\$24  
Green Papaya Salad, Thai Siracha Lime Sauce, Fried Plantain

**BLACKEN FISH TACOS DF GF** US\$24  
Tortilla, Avocado, Guacamole, Lime, Jalapeno

**CHICKEN QUESADILLAS** US\$26  
Salsa Fresca, Cheese, Black Beans, Fries

**WT ANGUS BEEF BURGER** US\$26  
Burnt Tomato, Mozzarella, Smoked Bacon, Onion Jam, Fries

**CREOLE CHICKEN BREAST DF** US\$28  
Cajan Sauce, Sauté Potatoes, Spinach, Pepper Salsa

**LOCAL CLAMS VONGOLE** US\$28  
Squid Ink Linguini, White Wine, Herbs, Preserved Lemon

**CATCH OF THE DAY DF GF** US\$30  
Zucchini, Green Beans, Rocket, Basil Pesto, Toasted Seeds

**DRY-AGED STEAK** US\$45  
**8oz Sirloin OR Chef's Select Cut Of The Day**  
Garlic Green Beans, Fries, Bearnaise Sauce

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## LUNCH MENU

### SIDES

- LOCAL MIXED GREEN SALAD DF GF VE** **US\$7**  
Sweet local Baby Leaf, Dressing
- FRENCH FRIES GF V** **US\$8**  
Truffle & Parmesan Mayonnaise
- MAC N CHEESE V** **US\$14**  
Aged Cheddar & Parmesan

### DESSERTS

- ICE CREAM & SORBETS (Waffle Cone or Bowl) V** **US\$5 PER SCOOP**  
Your server will be happy to share today's selection
- CRÈME BRÛLÉE GF V** **US\$12**  
Fresh Passionfruit
- COCONUT PANNA COTTA DF GF VE** **US\$12**  
Sliced Pineapple, Basil
- CHOCOLATE FONDONT V** **US\$15**  
Toffee Popcorn, Caramel Ice-Cream

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