

LUNCH

SMALL PLATES

TRUFFLE MUSHROOM PATE (v, gfo) \$16
cornichons, Kalamata soil, sourdough toast

MUSSELS 'MARINIÈRES' (gfo) \$18
PEI mussels, garlic & white wine cream, grilled baguette

GARLIC SHRIMP (gfo) \$18
sizzling garlic butter shrimp, grilled baguette

FRITTO MISTO \$16
crispy calamari and mahi bites, chipotle mayo dip

RAW BAR

STEAK TARTARE (gfo) \$18
hand-cut Angus steak, garnish *Parisienne*, confit quail's egg yolk, sourdough toast (gfo)

UNION CEVICHE (gf) \$20
fresh catch, passion fruit, scotch bonnet sorbet, avocado puree, plantain chips

TUNA TARTARE (gf) \$20
yellowfin tuna, avocado gelato, mango, fennel, melon & coconut gazpacho

TUNA POKE BOWL (gf) \$23
marinated yellowfin tuna, avocado, mango, scallions, edamame, rice, wakame, miso honey dressing

SALADS

CAESAR (veo, gfo, cn) \$16
grilled romaine heart, Caesar dressing, anchovies, prosciutto crisp, parmesan, herb croutons
add: grilled shrimps (x4) \$12, grilled or jerk chicken \$10

WATERMELON & FETA (gf, cn) \$16
watermelon, feta, Asian nuts, mint, sesame, sour cherries, tamarind dressing **add:** seared tuna \$12

BURRATA (v) \$18
fresh Italian burrata, torched orange, lavender dressing, candied walnuts

PEAR & BLUE CHEESE (veo, gf, cn) \$18
Anjou pear, blue cheese crumble, walnuts, cranberries, mixed leaves, pear & white balsamic dressing

FALAFEL & HUMMUS (ve) \$18
falafels, hummus, wild rice, chickpeas, braised red cabbage, olives, cucumber, herbs, lemon tahini dressing

THAI MANGO SALAD (v) \$18
mango, red bell pepper, cucumber, asparagus, fine beans, red onion, Asian nuts, sesame, cilantro, mint, serrano chilli, miso honey dressing **add:** seared tuna \$12

BURGERS & SANDWICHES

ANGUS STEAK BURGER (gfo) \$20
Angus beef patty (8oz), bacon, onion jam, tomato, lettuce, pickles, chipotle mayo, brioche bun
add: Cheddar/Swiss/Pepper Jack \$3, **add** fries \$6

LAMB BURGER (gfo) \$20
lamb patty (6oz), feta tzatziki dressing, sweet onion jam, shaved cucumber, leaves, brioche bun, **add:** fries \$6

CLUB SANDWICH (gfo) \$18
jerk chicken, bacon, prosciutto cotto, Cheddar cheese, tomato, chipotle mayo, triple white toast, **add:** fries \$6

LOBSTER ROLL (cc) \$26
poached lobster, lemon mayo, caviar, scallions, brioche roll, fries (upgrade: truffle parmesan fries \$2)

BISTRO CLASSICS

MUSHROOM RISOTTO (v, gf) \$25
porcini & oyster mushrooms, parmesan, aged balsamic

STEAK 'CHURRASCO' (gf) \$29
chargrilled Angus beef skewers (x2), 'patatas bravas', blistered baby tomatoes, chimichurri sauce

CHICKEN SCHNITZEL \$26
crispy chicken escalope, potato mayo salad, escovitch pickles, charred lemon, **add:** soft poached egg \$4

SAUSAGES & MASH \$24
English-style pork sausages, whipped buttered mash, rich onion gravy, **add:** garden peas \$4

TUNA NICOISE (gf) \$34
seared tuna, sesame avocado, caviar, egg, asparagus, olives, tomato, anchovies, leaves, lemon/apple dressing

RED SNAPPER (gf) \$29
pan-seared red snapper fillet, sauteed Mediterranean vegetables, pesto cream sauce

SEAFOOD TRIPOLINE \$29
shrimp, mussels, clams, garlic & white wine cream sauce

FISH & CHIPS \$26
beer-battered wahoo in 'newspaper', fries, garden peas, tartare sauce, malt vinegar pot

(v) = vegetarian, (ve) = vegan, (veo) = vegan option, (gf) = gluten free, (gfo) = gluten free option, (cn) = contains nuts, (cc) = contains celery. Please advise us of any dietary restrictions before ordering.

A 16% gratuity will be added to final checks.