

Build your Own Sandwich



\$25

Start with

- Baguette
- Rye Ciabata
- Gluten Free
- Soft Pretzel
- Wrap
- Seeded Multigrain
- Walnut Sour Dough
- Bagel

Add a Protein

- Smoked Chicken
- Garlic Shrimps
- Chorizo
- Prosciutto Cotto
- Seared Tuna
- Beef Pastrami
- Smoked Salmon
- Grilled Cauliflower
- Confit Duck Truffle

Pick your Spread

- Dill Sauce
- Roasted Garlic–Pepper Sauce
- Avocado Herb Spread
- Tartare Sauce
- Sriracha Mayonnaise
- Hoi Sin BBQ
- Honey Mustard

Select your Cheese

- Comte
- Mozzarella
- Emmental
- Gouda
- Pecorino
- Mimolette

Choose your Vegetables

- Tomatoes
- Roasted Capsicum
- Sundried Tomatoes
- Grilled Mushrooms
- Avocados
- Grilled Eggplant
- Roasted Peppers
- Kalamata Olives
- Cornichon
- Iceberg Lettuce
- Cucumber
- Marinated Artichokes

Healthy Delish

Breakfast Burrito (D)

\$25

Tortilla bread, homemade chicken or beef sausage, scrambled egg, red beans, salsa casera, sweet corn, picco de gallo, shredded cheese, avocado

Sandwich

- Nicoise Pita**
Anchovies, potatoes, green beans, caper fresh tuna, cherry tomato, egg chop, tapenade
- Calabrese Sandwich**
(Ciabatta Bread) (N)(D)
Ciabatta bread, arugula, pesto, buffalo mozzarella
- Flat Bread Roasted Cauliflower**
(SP)(D)
Cauliflower, chick pea, bell pepper confit, avocado, coriander, arugula, jalapeno

Poke Bowl

\$25

- Vegan Sushi Rice (GF)**
Teriyaki tofu, avocado, red cabbage, cucumber, edamame, radish, micro greens
- Sushi Rice (SF)(GF)**
Diced tuna, edamame, red cabbage, sesame, cucumber, daikon radish, sesame, nori, bonito flakes
- Vegan Quinoa (GF)**
Brown rice, carrots, seaweed, spinach, pickled ginger, cauliflower, asparagus, micro greens
- Brown Rice (SF)(GF)**
Shrimps, cherry tomatoes, radish, cucumber, asparagus avocado, seaweed, sesame
- Vegan Soba Noodles (GF)**
Brown rice, mushrooms, cucumber, broccoli, avocado, cherry tomatoes
- Soba Noodles (GF)**
Quinoa, chicken, sprouts, asparagus, mushrooms, cucumber, sesame, nori, micro greens

(P) – Pork, (N) – Nut, (GF) – Gluten Free, (D) – Dairy, (SP) – Spicy Level

Price quoted above is in US Dollars and inclusive of 10% service charge & 16% GST. Kindly notify one of our Team Members if you have any allergic intolerance.



Beverage

COFFEE & TEA

- Espresso
- Latte
- Cappuccino
- Americano
- Cafe Mocha
- Dilmah Tea Selections

\$8

COLD COFFEE

- Skimmed Berries (D)
Strawberry, espresso, low fat milk
- Brownilla (D)
Brownie, vanilla, espresso, milk
- Banana Punk
Banana, orgeat, almond milk, espresso
- Cannelino (D)
Caramel, espresso, milk

\$14

FRAPPES

- Caramel (D)
Espresso, caramel, whipping cream, salted caramel
- Vanilla (D)
Espresso, vanilla, whipping cream, salted caramel
- Banana (D)
Espresso, banana, whipping cream, salted caramel
- Coconut (D)
Espresso, coconut, whipping cream, salted caramel

\$14

SMOOTHIES

- Brownie Smoothie (D)
Brownie, milk, yogurt, honey
- Passionfruit Smoothie (D)
Passionfruit, milk, yogurt
- Chocolate Smoothie (D)
Chocolate, milk, yogurt
- Coconut Smoothie (D)
Coconut, milk, yogurt
- Papaya Smoothie (D)
Papaya, milk, yogurt, honey

\$16

Milkshakes

- Brownie Milkshake (D)
Brownie, milk, vanilla ice cream
- Chocolate Milkshake (D)
Chocolate, milk, chocolate ice cream
- Banana Milkshake (D)
Banana, milk, vanilla ice cream
- Coconut Milkshake (D)
Banana, milk, coconut ice cream
- Strawberry Milkshake (D)
Strawberry, milk, strawberry ice cream

\$16

DETOX

- Carrot - Orange - Ginger
Carrot, orange, ginger
- Green Lemona
Cucumber, mint, basil, avocado, lime
- The Pomrooter
Pomegranate, beetroot, lime
- The Red Keeper
Beetroot, carrot, green apple, radish, lime
- Maamui Sai
Homemade tea, honey, ginger, lime
- The Coconana
Coconut water, banana, pineapple, honey

\$22

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