LUNCH 11:00AM - 04:00PM

STARTERS + SMALL BITES

MARINATED OLIVES	35	FISH + BEETROOT ON SOURDOUGH TOAST rye bread topped with poached fish,	85			
A SELECTION OF PICKLES from our larder	25	beetroot-cashew spread + dill				
SOFT DOUGH FOR SOC	7.5	VEGGIE + CHEESE SOURDOUGH TOAST rye bread topped with fresh cheese, radishes,	65			
SOFT-BOILED EGGS with cumin-salt (3pc)	35	cucumbers + herbs				
CUP OF CHICKEN BOUILLON	65	BAKED EGGS drizzled with yogurt, chile butter	85			
flavoured with comet pepper + kulat pelawan mushrooms		CAST-IRON SKILLET SHRIMP	135			
SALAD OF MIXED LETTUCES	85	with chile, tamarind + coriander	133			
pomelo, toasted sesame + simple vinaigrette	65					
EGGPLANT ON SOURDOUGH TOAST sesame sourdough topped with roasted eggplant + fried garlic	45					
VEGETABLES + GRAINS						
BUTTER RICE	45	WOOD-FIRED BROCCOLI	45			
local heritage variety		with sesame, shallots, capers + olives				

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GARLICKY LENTILS dressed with lemon + walnut oil	45	MARINATED ZUCCHINI + TOMATOES in anchovy-curry leaf vinaigrette	45
BABY CARROTS with cilantro-chile dressing	45	CRISPY NEW POTATOES with rosemary, sea salt + whipped garlic	45

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GOLDEN CAULIFLOWER		45		
COLDEN CAROLIN LOWER		. •		

turmeric-lemon-cashew butter

MAINS				
PAN-ROASTED 'FISH OF THE DAY' FILLET with roasted paprika, fried garlic + coriander	145	STUFFED ONIONS filled with minced beef + rice, braised in a savoury broth	115	
SLOW-COOKED BEEF BRISKET soft-cooked egg + crispy onions	175	FRIED LAMB RIBS lamb shoulder ribs braised until tender then fried with whipped garlic + a few pickles	180	
CRISPY CHICKEN LEG drizzled with spiced honey	145	LUNCH PLATE OF THE DAY	150	
DUCK LEG CONFIT with lentils + roasted garlic	145	daily sampling of a main, rice, soft-boiled egg, veggie + pickle		