

## TO SHARE

<b>TRADITIONAL TZATZIKI (D)</b>	<b>36</b>
Refreshing, creamy Greek dip made from strained yogurt, grated cucumber, garlic, olive oil, and herbs, served with pita bread.	
<b>SPICY HUMMUS (N,V)</b>	<b>38</b>
Homemade hummus, roasted red pepper, chili flakes, crushed pistachios, and virgin olive oil, served with pita bread.	
<b>BURRATA PIZETTE (D,G)</b>	<b>42</b>
Crispy, freshly made flatbread with burrata cheese, heirloom cherry tomatoes, and a drizzle of balsamic glaze.	
<b>SALMON TARTARE (D,S)</b>	<b>62</b>
Scottish salmon with the chef's special dressing, spring onion, black sesame, orange, lime sour cream and citrus zest.	
<b>WAGYU MEATBALLS (D,G)</b>	<b>49</b>
Wagyu meatballs in tomato passata, beef jus, confit cherry tomatoes, Parmesan cheese and basil.	
<b>TRUFFLE ARANCINI (D,G)</b>	<b>42</b>
Crispy mushroom risotto balls coated in panko, served with black truffle mayo and Parmesan fondue.	
<b>CHICKEN KARAAGE</b>	<b>45</b>
Deep-fried, bite-sized chicken breast, soya, ginger, garlic, and gochujang sauce, served with Japanese cabbage salad.	
<b>CORN RIBS</b>	<b>38</b>
Grilled corn ribs seasoned with spices and herb butter, served with Chipotle mayo on the side.	
<b>LOADED SHORT RIBS BRAVA (D)</b>	<b>39</b>
Tender short ribs, crispy potato brava, grilled onions, mushrooms, Italian herbs, embedded in melted provolone cheese and topped with our signature sauce.	
<b>HOMEMADE TRUFFLE POTATO FRIES (D)</b>	<b>32</b>
Hand-cut fries tossed with thyme, Grana Padano Parmesan, black truffle oil and truffle mayo.	

## SALADS

<b>PEOPLES SALAD (V)</b>	<b>55</b>
Spinach, baby gem, roasted broccoletti, blueberry, strawberry, glazed peach, mango, orange, pecans and ponzu sauce.	
<b>CRISPY MUSHROOM SALAD</b>	<b>59</b>
Mixed greens and crispy shiitake mushrooms tossed with roasted sesame dressing.	
<b>KALE HALLOUMI SALAD (D)</b>	<b>59</b>
Kale, sweet potatoes, black wild rice, colored capsicum, cherry tomatoes, and chili-glazed halloumi with vinegar dressing.	
<b>YUZU SHRIMP SALAD</b>	<b>65</b>
Marinated shrimps, Baby gem, cucumbers, coriander, mango and edamame tossed in Yuzu dressing.	
<b>HEARTY CHICKEN CAESAR SALAD (D,G)</b>	<b>59</b>
Mixed lettuce, Parmesan, avocado, crispy croutons and grilled chicken served with a special healthy Caesar dressing.	
<b>NIÇOISE SALAD (S)</b>	<b>62</b>
Baby gem, potatoes, cucumber, French beans, red radish, boiled eggs and tuna with mustard lemon dressing.	
<b>SALMON TATAKI SALAD (S)</b>	<b>79</b>
Mixed greens, black sesame salmon tatak, snow beans, purple onion, beetroot and orange.	

## BOWLS

<b>SPICY KOREAN CHICKEN BOWL</b>	<b>62</b>
A wholesome bowl of grilled gochujang chicken served over steamed rice with edamame, pickled red cabbage, onions and cucumber ribbons served with our signature Korean dressing.	
<b>TOFU BURRITO BOWL</b>	<b>55</b>
A hearty bowl of tofu served over green rice with lettuce, charred sweet corn, red beans, caramelized onions and capsicums, sliced avocado and a touch of soya served with our signature yogurt chimichurri dressing.	
<b>SHRIMP BURRITO BOWL</b>	<b>65</b>
A hearty bowl of marinated shrimps served over green rice with lettuce, charred sweet corn, red beans, caramelized onions and capsicums, sliced avocado and a touch of soya served with our signature yogurt chimichurri dressing.	
<b>SUPER PROTEIN BOWL</b>	<b>65</b>
A powerful protein boost of ground beef, mushroom eggs, roasted sweet potatoes, marinated broccoli, guacamole, edamame, mixed lettuce, cherry tomatoes, chives, cress served with our signature citrus sesame dressing.	

## PASTA

<b>MANTE</b>	<b>68</b>
Turkish meat ravioli, garlic yoghurt, paprika, dry mint and walnuts.	
<b>HOMEMADE PAPPARDELLE WITH BEEF RAGU (D)</b>	<b>72</b>
Homemade fresh pappardelle with 16-hour slow-cooked Wagyu ragu, porcini mushrooms, confit tomato and Grana Padano.	
<b>BEEF TORTELLINI (D,G)</b>	<b>72</b>
Homemade fresh pasta with short ribs, served with Parmesan fondue and beef jus.	
<b>MUSHROOM TAGLIATELLE (D,G)</b>	<b>63</b>
Homemade fresh tagliatelle pasta in a mushroom cream sauce.	
<b>SPINACH RICOTTA RAVIOLI (D,G)</b>	<b>69</b>
Homemade fresh pasta with ricotta spinach filling, fresh cream sauce, basil pesto and crushed pistachio.	
<b>SHRIMP MEZZALUNA (D,G,S)</b>	<b>72</b>
Homemade fresh pasta stuffed with shrimp, cream, and tomato, served with a rich sage lemon butter sauce.	
<b>LINGUINE GAMBERI (D,G,S)</b>	<b>72</b>
Homemade fresh linguine pasta with shrimps, tomato sauce and lobster bisque.	
<b>NONNA'S LASAGNA (D)</b>	<b>72</b>
Homemade fresh lasagna, bechamel sauce, Wagyu beef ragu, parmigiano, Mozzarella cheese and fresh basil.	

## SANDWICHES & BURGERS

<b>CLUB SANDWICH</b>	<b>48</b>
Chicken breast, crispy bacon, truffled eggs, avocado, tomatoes, lettuce and mayo.	
<b>PANUZZO CHICKEN SHAWARMA</b>	<b>58</b>
Freshly baked folded dough stuffed with chicken shawarma, jalapeno, pickles and cabbage with special spicy mayo sauce.	
<b>KOREAN SANDO</b>	<b>42</b>
Fried crispy chicken breast with pickles, cucumber, onion and red cabbage with Korean sauce in a brioche bun.	
<b>CAESAR SANDO</b>	<b>40</b>
Fried crispy chicken breast, iceberg, Parmesan cheese, cucumber dill pickles and Caesar dressing in a brioche bun.	
<b>DOUBLE SMASHED TEXAS BURGER</b>	<b>45</b>
Double smashed wagyu beef patty, cheese, caramelized onions, jalapeno and BBQ mayo sauce in a brioche bun.	
<b>PRIME WAGYU BURGER</b>	<b>49</b>
Wagyu burger with melted raclette cheese, grilled onions and mayo sauce in a sesame brioche bun.	

## SIGNATURE DISHES

<b>EGGPLANT MILANESE (D)</b>	<b>68</b>
Crispy breaded fried aubergine with tomato sauce and melted mozzarella cheese.	
<b>CHICKEN MILANESE (D)</b>	<b>74</b>
Breaded chicken breast, rocket salad, cherry tomatoes, and Parmesan.	
<b>CHICKEN SOUVLAKI (D)</b>	<b>74</b>
Marinated chicken breast served over pita bread with a side of hand-cut potato fries, mixed salad, and Greek yogurt tzatziki.	
<b>KEFTEDES (D)</b>	<b>84</b>
Minced beef with traditional Greek seasoning, served over pita bread with a side of hand-cut potato fries, mixed salad and Greek yogurt tzatziki.	
<b>PAN SEARED SALMON (S)</b>	<b>85</b>
Fresh marinated salmon served on a bed of Orzo pasta with lobster bisque garnished with pine seeds.	
<b>PISTACHIO CRUSTED SALMON (N,S)</b>	<b>85</b>
Pan-seared salmon topped with pistachio crust on a bed of creamy fregula pasta, and mixed cress.	
<b>RIB- EYE STEAK ET FRITES</b>	<b>98</b>
200 grams Angus Rib-Eye with rosemary beef jus, served with fresh hand-cut fries.	
<b>RIB- EYE ENTRECÔTE</b>	<b>98</b>
200 grams Angus Rib-Eye with entrecôte sauce, served with fresh hand-cut fries.	

## PIZZA

All our pizzas are freshly baked using our special three-day fermented dough

<b>MARGHERITA PIZZA (D,G)</b>	<b>62</b>
Fresh mozzarella, tomato sauce and fresh basil.	
<b>THE VEGAN PIZZA (G)</b>	<b>74</b>
Zucchini, grilled baby marrow, artichokes, eggplant, red capsicum, cherry tomatoes, pesto paste, pine nuts.	
<b>QUATTRO FORMAGGI (D,G)</b>	<b>72</b>
Mozzarella, provolone, burrata and gorgonzola cheese with parmesan crust.	
<b>BURRATA PIZZA (D,G)</b>	<b>78</b>
Tomato sauce, Burrata, fresh basil and a drizzle of pesto.	
<b>TRUFFLE PIZZA (D,G)</b>	<b>82</b>
Truffle slices, fondue, mozzarella, truffle paste, and mushrooms with parmesan crust.	
<b>CREAMY SPINACH ARTICHOKE PIZZA</b>	<b>72</b>
Fresh spinach, artichoke, cream and melted Mozzarella cheese with parmesan crust.	
<b>PEPPERONI PIZZA (D,G)</b>	<b>72</b>
Pepperoni, tomato sauce, mozzarella, and olive oil.	
<b>CALABRESE PIZZA</b>	<b>72</b>
Spicy Calabrese, tomato sauce, mozzarella, olive oil, oregano and chili flakes.	
<b>BRESAOLA PIZZA</b>	<b>72</b>
Bresaola, fresh mozzarella, tomato sauce, rocket leaves, cherry tomatoes and parmesan garnish.	
<b>SHORT RIBS PIZZA</b>	<b>82</b>
Tender short ribs, white sauce, caramelized onions, jalapeno, with BBQ sauce drizzle and Parmesan crust.	