



## Lunch

### Appetizers

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#### Starters

**Pumpkin Soup**, Spiced Pumpkin Seeds, Coconut ~ VG **55**

**Crab & Saltfish Ackra**, Curry Corn, Green-Coconut Chutney, Mango Achar **135**

**Mahi Mahi Ceviche**, **130**

Pimento-Lime Aquachile, Coconut Jelly, Crispy Ochroses, Red Onion, Radish, Shandon Beni

**Avocado Toast**, Tomato Salad, Plantain Paille, Artisan Whole Wheat Bread **85** | **Add Crab 60**

**Crispy Falafel**, Pumpkin Hummus, Spiced Pumpkin Seeds, Lavender Honey, Toum ~ V **80**

#### Salads – Main | ½ Portion

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**Roasted Beet & Butternut Squash Salad** **95** | **half 50**

Goat's Cheese, Roasted Almonds, Orange, Cranberries,  
Pickled Red Onions, Bodi, Kale, Mixed Greens, Mango-Balsamic Vinaigrette

**Middle Eastern Salad**, **110** | **half 60**

Crispy Falafel, Feta Cheese, Olives, Grilled Melongene, Tahini-Yoghurt Dressing  
Red Onions, Bodi, Tomatoes, Cucumbers, Bell Peppers, Pita Crisps, Kale, Mixed Greens, Sumac

#### Pasta | Noodles

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**Slow Cooked Beef Ragù**, Mushrooms, Baby Spinach, Tortiglione Pasta, Ricotta Cheese **170**

**Mushroom Farfalle**, Broccoli, Truffle, Cream, Parmesan **115**

**Penne Pomodoro**, Roasted Tomatoes, Garlic, Red Onion, Chili, Basil, EVOO, Parmesan **115**

**Seafood Laksa**, Shrimp, Mussels, Squid, Fish, **180**

Pak Choy, Bodi, Christophene, Carrots, Broccoli, Bean Sprouts, Rice Noodles, Coconut-Curry Broth  
**Gluten Free Pasta add 35**

#### Add on

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Sautéed Shrimp **85** | Seared Mahi Mahi **85** | Grilled Chicken Breast **50** | Grilled Steak Tips **75**

#### Sandwiches

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**Café 8oz Burger**, **110**

Cheddar, Roasted Garlic Mayo, House Pickles, Tomato, Red Onion, Lettuce, Kaiser Bun

**Pepper-jelly Butter dipped Fried Chicken**, **95**

Blue Cheese Fonduta, Creamy Cole Slaw, House Pickles, Kaiser Bun

**Jerked Fish Taco**, **115**

Watermelon-Cucumber Salsa, Roasted Salsa Roja, Avocado Crema, Shredded Cabbage, Flour Tortilla

**Seared Atlantic Salmon Sandwich**, **125**

Smashed Avocado, Lime-Caper Remoulade, Brioche Bun

**Gluten Free Bread add 25**

## Mains

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### **Charbroiled 12 oz. Rib-Eye Steak 295**

Crispy Potatoes 'Papas Bravas'-Chipotle Aioli, Grilled Bodi, Pico de Gallo, Charred Scallion Chimichurri

### **Pan-Roasted Chicken Breast, 160**

Whipped Sweet Potatoes, Garlic Spinach, Sautéed Mushroom, Glazed Carrots, Porcini Velouté

### **Seared Atlantic Salmon, Ratatouille Creole, Sautéed Green Figs, Warm Tomato Vinaigrette 195**

### **Guava BBQ Mahi Mahi, Roasted Garlic Whipped Yams, Callaloo Fondue, Pumpkin Broth 175**

### **Arabic 7-Spice Roasted Cauliflower, 140**

Braised Lentils & Kale, Cauliflower Rice, Za'atar Grilled Vegetables, Tahini-Yoghurt Sauce

## Sides

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### **Grilled Artisan Sourdough Bread, Garlic Butter & Mêlée Pesto 45**

### **Quinoa-Pak Choy Tabouleh, Tomatoes, Cucumber, Red Onion, Mint, Lime, EVOO 50**

### **'Papas Bravas', Crispy Potatoes with Chipotle Aioli 50**

### **Café Frites, Rosemary Salt, Arugula Mayo 45**

### **Crispy Cassava, Red Onion-Garlic Mojo 50**

### **Zataar Grilled & Roasted Vegetables, Tahini-Yoghurt Sauce 50**

### **Warm Braised Lentils & Kale, Balsamic 50**

## Desserts

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### **Coconut Panna Cotta, Pineapple Jelly, Gluten Free Ginger Biscotti 75**

### **Warm Bread & Butter Pudding, Butterscotch Sauce, Dried Fruit, Vanilla Ice Cream 75**

### **Chocolate Mousse Cake, Berry Coulis, Gluten Free Almond Tuille 80**

*Please advise your Server of any nut, gluten, dairy or seafood allergy*

*Bills may be split no more than 4 times per table | All prices are subject to 12.5% vat*

