



<b>MAINS ONLY</b>	<b>14</b>
<b>TWO COURSE</b>	<b>16</b>
<b>THREE COURSE</b>	<b>18</b>
<b>FOUR COURSE</b>	<b>20</b>

# SET LUNCH

## SOUP & SALAD

### CREAM OF MUSHROOM SOUP

Rich and creamy soup with chunks of shimeji, pure white mushrooms and shiitake. Topped off with shaved parmesan, a drizzle of truffle oil and served with toasted garlic bread.

### BABY SPINACH SALAD

House marinated baby spinach with feta cheese and walnuts.

### SOUTHWEST CAESAR SALAD

Refreshing salad of romaine lettuce and croutons tossed with our special caesar dressing made in-house.

## APPETIZER

### JALAPEÑO POPPERS WITH TOSTADAS

Deep fried chunks of jalapeño stuffed with cream cheese, monterey jack and mozzarella. Served with our tostada & avocado mango salsa.

### GRILLED PORTOBELLO MUSHROOM

Delicious grilled portobello mushroom brushed with house marinade. Served with sauteed baby spinach, garlic and pine nuts.

### BUFFALO WINGS

Chicken wings marinated in bell pepper and cayenne pepper are deep fried and tossed with house special BBQ sauce.

## MAINS

### AUSTRALIAN STRIPLOIN (200GM)

Tender and juicy Australian 150 days grain-fed striploin steak grilled to perfection. Served with red wine sauce and roasted baby vegetables.

### NORWEGIAN GRILLED SALMON

A lovely salmon fillet lightly grilled to medium doneness served with our specially curated topping, roasted potatoes and seasonal vegetables.

### FISH & CHIPS

Tempura fish fillet fried to perfection and served with a side of fries & tartar sauce.

### CHICKEN TIKKA GRAVY

Marinated tandoori boneless chicken with Indian herbs, onion and garlic in tomato & cashew nut gravy cream. Served with steamed rice.

### PRAWN AGLIO OLIO

Linguine served with succulent prawns, fresh cherry tomatoes, asparagus and fragrant garlic.

### BEEF BOLOGNESE

A classic Italian pasta made with linguine and ground beef cooked in a house special tomato sauce and onions, topped with shaved parmesan cheese.

### MARGHERITA PIZZA

Homemade thin crust pizza dough topped with mozzarella and tomatoes, garnished with garden-fresh basil.

## DESSERT


### WARM PECAN PIE

Flaky crust filled with sweet buttery caramel filling and pecans. Served with cinnamon caramel sauce and chocolate ice-cream.

### SOUTHWEST LAVA TORTE

Our in-house popular dessert that combines the element of a chocolate cake baked to perfection, served with summer berries compote & vanilla ice cream.

 **Signature dishes**

 **Seafood**

 **Beef**

 **Vegetarian**

 **Pork**

 **Chicken**



Keep it  
Simple and Stupid

TO DO LIST:

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All prices are subjected to 10% service charges and prevailing goods and services tax.

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EST. 1997



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