








Soups

-  **French Onion Soup**  /  250
Gruyere, sourdough
- Soup of the Day** 300
Check our blackboard









Salads






-  **Tomato "Coeur de Boeuf" & Mozzarella Di Buffala**  /  450
Organic greens, pesto & tomato coulis
- Caesar**  390
Organic greens, cherry tomatoes, Caesar dressing, parmesan, capers & garlic croutons
- Chicken & Bacon Caesar** 550
Roasted chicken, crispy bacon, organic greens, cherry tomatoes, Caesar dressing, parmesan, capers & garlic croutons
-  **A.G. Diet**  /  450
Quinoa & finger millet, roasted pumpkin, orange, mélange of seeds, mélange of nuts, Chipotle lemon dressing
- Fruity Greek**  /  450
Organic greens, watermelon, fig, bell-pepper, cucumber, cherry tomatoes, olives, pomegranate, balsamic dressing, marinated feta
- House Salad**  /  /  400
Organic greens, herbs, carrot, cherry tomatoes, cucumber, balsamic dressing

 -Ag Special  -Veg  -Vegan  -Gluten Free  -Egg
5% GST & 10% discretionary service charge are applicable






Appetizers

French Fries  / 	190
Tomato salsa	
Homemade Potato Wedges  / 	200
Tomato salsa	
Z'atar Pita & Hummus  / 	390
Lebanese spiced pita, chickpea hummus, pickled crudités	
Moroccan Pulled Lamb, Z'atar Pita & Hummus	490
Lebanese spiced pita, chickpea hummus, pickled crudités	
Tomato & Basil Bruschetta 	350
Mascarpone cream, gastric tomato	
 Atlantic Smoked Salmon	650
Finger millet blinis, lemon-dill feta cream, capers, pickled shallots, organic greens	
Gambas "à l'ail"	600
With garlic crostinis, tomato coulis	

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12" Pizza

- Margarita Buffalina**  490
Pomodoro, fresh buffalo mozzarella, torn basil
- Primavera**  520
Marinara, Seasonal vegetables, cherry tomatoes, pesto, buffalo mozzarella
- Roasted Chicken** 550
Marinara, marinated chicken, confit garlic, fresh herbs
- Pepperoni** 590
Pomodoro, pork pepperoni, black olives, oregano
-  **Flammekueche** 650
Sour cream, Pork bacon, caramelized onion, gruyere cheese

Quiches

Served with a side of House salad

-  **Tarte à l'oignon (Onion Tart)**  290
Caramelized onion, sour cream
- Quiche Provençale**  320
Roasted peppers, caramelized onion, olives, Marinated & grilled eggplant, zucchini, tomato
- Chicken & Mushroom Quiche** 350
Roasted chicken, wild mushrooms
-  **Quiche Lorraine** 390
Pork bacon, onion, leeks & gruyere

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Sandwiches & Burgers

Served with Homemade potato Wedges & House salad

*All breads are freshly baked in-house

Choice of Breads:

Potato Bun, Focaccia, Multigrain, Baguette

Pita Pockets /

Hummus, falafel, pickled crudités, organic greens

390

Tomato & Mozzarella

Pesto, mozzarella di buffala, lettuce, tomato, olives, sundried tomato

420

Complet Poulet

Pulled chicken, lettuce, onion, tomato, Mayo

450

Jambon - Fromage (Ham & Cheese)

Mustard butter, Smoked ham & emmental cheese

490

Mexican Veg Burger

Crumb fried Mexican patty, lettuce, onion, tomato, jalapenos, salsa sauce

440

Beetroot & black eye peas burger

Watercress, red onion & green apple, sour cream

460

Butter Milk fried Chicken Burger

Cajun spiced chicken thigh, lettuce, sesame coleslaw, sour cream

490






Beef Cheese Burger

Secret sauce, lettuce, tomato, caramelized onion, Emmental cheese

590

Add on: @ 150

Cheese / Bacon / Mushroom

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Pasta

All Pasta are made in-house & fresh (Contains egg)

Served with garlic breads

Choice Of Pasta: Penne, Spaghetti, Conciglie

Aglio Olio

Burnt garlic, mélange of peppers, black olives, sundried tomatoes

400

Provençale

Chunky tomato sauce, eggplant, Mozzarella di Buffala, basil

420

Spinach & Ricotta Ravioli

Pomodoro, basil, shaved parmesan

420

Wild Mushroom tortellini

Scallion broth, grilled oyster mushrooms, parmesan

450

Carbonara

Pork bacon, cracked malabar pepper, parmesan cheese, egg yolk

590






Add on:

Chicken : 150

Bacon : 150

Beef : 180






Prawns : 200

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Main Courses






- Gnocchi**  450
Parsley purée, green peas, cherry tomato, confit garlic, parmesan
- Risotto Vert**  /  490
Spinach purée, butter roasted green vegetables, roasted almond, shaved parmesan
- Caponata**  /  /  450
Barnyard millet pilaf, roasted hazelnut, sago crisp & lemon confit
-  **Poulet Rôti (Roasted Chicken)** 550
Root vegetables, jus
-  **Beef Cheek Bourguignon** 690
Red wine braised beef, bacon, root vegetables
- Beef Tenderloin** 650
Truffle pommes purée, seasonal vegetables, sauce poivre
-  **7 h New Zealand Lamb** 790
New Zealand Lamb leg braised for 7 hours, served with Gratin Dauphinois & wasabi jus
- Atlantic Salmon** 990
Orange-saffron & clams Risotto, seasonal vegetables, saffron hollandaise.
-  **Duck Confit** 950
Pomme Sarladaise (pork bacon), orange glaze, baby carrots & olives
- Catch of the Day**
Please check our black board

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Desserts

-  **Profiteroles**  350
Vanilla ice cream filled choux, hot dark chocolate sauce, roasted almond shavings
- Crème Brûlée**  310
Madagascar vanilla cream, caramelized a la minute with brown sugar
-  **Tarte Tatin a la Mangue (Mango tatin)**  350
Fresh mango baked upside down in caramel topped with puff pastry, Vanilla ice cream

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Soft Drinks

Cold Pressed Juice

Orange	240
Apple	250
Pineapple	220
Watermelon	190
Fresh Lime Soda / Water	140
Sweet / Salt / Mix / Plain	

Mocktails

Travel to Rio	240
orange, grenadine syrup, lime, lemonade	
Pomegranate Mojito	220
Lemon, mint, syrup, fresh pomegranate, soda	
Summertime	220
Fresh watermelon, cucumber, basil seeds	
Virgin Colada	240
Pineapple juice, coconut syrup, fresh cream	
Lovely Granny	240
Apple juice, ginger, lemon, tonic	
Kombucha	199
Berry Basil / Ginger Lime	

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Cold Coffee

Ice Americano	170
Ice Latte	190
Ice Tea Lemon / Peach	170
Cafe Frappe	210
Add on: Flavoured Syrup Hazelnut / Caramel / Vanilla	30

Milk Shake & Smoothie

Chocolate Shake	230
Brownie Shake	250
Honey & Banana Shake	210
Mango Smoothie	210
Blueberry Smoothie	230
Oreo Shake	260

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Hot Drinks

Espresso Single	90
Espresso Double	120
Americano	140
Cafe Latte	170
Cappuccino	170
Homemade Hot Chocolat	210
Tea (assorted tea bags)	150
Add on: Flavoured Syrup	30
Hazelnut / Caramel / Vanilla	

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All Day Breakfast

Eggs to order

All egg served with toasted sourdough & side greens

French Omelette	350
Pick 3 Toppings: Ham/ Cheese /Roasted pepper/ Olives/Mushroom/Onion/ Tomato	
Masala Omelette	300
Indian style, spiced vegetables	
Scrambled Eggs	300
Buttery eggs, fine herbs	
Sunny Side Up	250
Bulls-eye eggs	
 Eggs Benedict	490
Poached eggs, bacon, brioche, espuma hollandaise	
Smoked Salmon Benedict	650
Poached eggs, smoked salmon, brioche, espuma hollandaise	
Eggs Florentine	450
Creamy spinach, poached eggs, brioche, espuma hollandaise	


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Breakfast Until 12PM



English Breakfast 🍳	590
Pork sausage,bacon, sunny side eggs, mushrooms, toasted bread, baked beans, potato hash, grilled tomato	
English Breakfast Veg 🍳	490
Creamy spinach, sunny side eggs, mushrooms, toasted bread, potato hash, baked beans, grilled tomato	
Smoked Salmon Croissant	650
Crème fraiche, smoked salmon, watercress, fries	
French Toast 🍳	350
Caramelized brioche, cinnamon, fresh fruit, crème fraiche	
Fruit Salad 🍏	350
Seasonal cut fruit	

Viennoiseries

Croissant 🍳	120
Pain Au Chocolat 🍳	140
Almond Croissant 🍳	150
Cinnamon Roll 🍳	140
 A.G. Croissant 🍳	190

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