

BRUSCHETTA & SALADS

- 1. Classic Bruschetta** 130
With toasted Tuscan bread, fresh tomatoes, Italian basil, pesto sauce and extra virgin olive oil
- 2. Homemade potato fries** 110
Served with truffle pink sauce
- 3. Baby romaine salad** 190
Dressed with Parmesan and crispy bacon. Served with grilled Paprika-oregano marinated chicken breast and sun dried tomato sauce



- 4. Classic Greek salad** 190
Fresh tomatoes, cucumber, bell peppers and onion. Dressed with red wine-oregano vinaigrette. Serve with olives and Feta cheese

SANDWICHES & BURGER

- 5. Focaccia sandwich** 180
Filled with carved cook ham, Cedar cheese, tomatoes and fresh greens. Served with honey-mustard mayo.
- 6. Ciabatta sandwich** 190
Filled with grilled cayun marinated chicken breast, fresh tomatoes and wild rocket. Served with cayenne cocktail sauce.
- 7. Angus beef burgher** 300
In homemade bread bun, grilled mushrooms, caramelized onions, Cedar cheese, fresh lettuce and tomatoes. Served with truffle pink sauce.

- 8. Fish and chips** 290
Of dark beer buttered fish fillet and Homemade potato fries. Served with cayenne-tartar and grilled bell pepper puree.

THAI

- 9. Salad Rolls** 140
Rice paper wraps filled with fresh white shrimps, smoked salmon, greens and local vegetables. Served with homemade tamarind sauce



- 10. Classic chicken Satay** 130
Served with homemade peanuts sauce, marinated cucumbers and mix salad
- 11. Marinated chicken breast sliced** 220
Served with homemade green curry sauce, apple eggplants and steam Jasmine rice and mix salad
- 12. Classic stir fried Thai noodle "Pad Thai"** 190
With mix sea food. Served in omelet with crush peanuts, chives, bean sprouts and fresh lime
- 13. Spring rolls** 180
Deep fried homemade spring rolls filled with seasonal vegetables. Served with sweet chilies sauce and plum sauce
- 14. Thai fried rice with your choice** 190
Classic Thai fried rice with your choice of chicken or pork



DESSERT

- 15. Fruit platter** 110
Fresh seasonal local fruit
- 16. Homemade profiteroles** 200
Filled With Chantilly sauce and topped with dark chocolate mousse
- 17. Cake of the day** 160
- 18. Selection of Ice cream** 60 / scoop