



SOUPS & SALADS

TOMYUM SOUP Hot'N'Spicy Thai Soup with Shrimp \$8

HOUSE SALAD Local Baby Mixed Greens, Balsamic Dressing, Fresh Herbs \$8

AUTHENTIC GREEK SALAD Cucumbers, Tomatoes, Onions, Lemon,
Oregano, Olives and Feta Cheese \$13

APPETIZERS

HOME MADE CHICKEN LIVER PATE \$12

ESCARGOT in a Herb Garlic Butter \$13

STILTON PATE on Baby Greens \$14

TOMATO & MOZZARELLA Local, Organic Tomato & Basil \$13

SIMPLY SMOKED SALMON with Capers, Sour Cream, Fresh Lemon & Onion \$14

BLACK PUDDING served with a Poached Egg and Grainy Mustard \$14

DINNER FAVOURITES

CHICKEN SCHNITZEL with Austrian Potato Salad \$25

SEAFOOD CREPES with Shrimp, Scallops & Fish in a light Creamy White Wine Sauce \$25

FRESH MIXED SEAFOOD RISOTTO with Arugula, Feta Cheese Butternut Squash \$34

BLACKENED SHRIMP SKEWER Coconut Sauce, Basmati Rice and Vegetable \$28

THAI GREEN SEAFOOD CURRY with Basmati Rice \$29

BLACKENED SCALLOPS with Mushroom Risotto \$29

SEAFOOD PASTA in White Wine Garlic Sauce \$32

MEDITERRANEAN LAMB served with Greek Salad \$38

FARM RAISED PORK MEDALLIONS with Celeriac Puree and Grilled Vegetables \$32

14OZ RIB EYE with Herb Roasted Potatoes, Seasonal Vegetables and Gravy \$29

Split Plates or Extra Bread or Gluten Free Bread \$3 Greek Salad or Risotto Side \$4

Gratuity added for parties of 6 or more. All prices are in C.I.\$