

SALADS & APPETIZERS

Avocado Salad (VG) (GF) \$16

Quinoa, Avocado, Cucumber, Cherry Tomato, Chickpea, Mint, Bombay Onion, Olive, Asian Style Vinaigrette

Falafel Bowl (V) \$16

Falafel, Cucumber, Tomato, Spanish Onion, Avocado, Mixed Green, Vegan Cashew Tzatziki

Thai Style Salad (Beef or Prawn) \$18

Grilled Beef, Bean Sprouts, Coriander, Spanish Onions, Roasted Peanuts, Thai Dressing



Superfood Bowl (VG) (GF) \$19

Blueberry, Carrot, Quinoa, Macadamia Nut, Beetroot, Pinto Bean, Baby Spinach, Avocado, Ginger Dressing

PLANT-BASED NUTRITIONS & SUPERFOODS

New Recipe

Open Face Sandwich (V) \$16

Escalivada, Slow Cooked Egg, Manchego Cheese, Salad

Falafel Plate (V) \$18

Cucumber Salsa, Pita Bread, Hummus, Avocado, Spinach Dip

Omega 3 Salad (GF) \$19

Mixed Greens, Smoked Salmon, Olives, Avocado, Macadamia Nut, Sunflower Seeds, Vinaigrette



Salmon Poke Bowl (GF) \$19

Quinoa, Edamame, Mango, Cucumber, Tobiko, Yuzu Ponzu



Sustainable Barramundi Fillet \$24

Chickpea Salad, Uni Elmusion Pasta, Chive Oil



CLASSICS

Chicken Wrap \$15

Grilled Chicken, Romaine, Caesar Dressing, Chopped Egg White, Salad or French Fries

Kale Pesto Gnocchi (V) \$17

Sundried Tomatoes, Sautéed Baby Spinach, Pine Nut, Parmesan Cheese

Swiss Club Chicken Burger \$18

Raclette Cheese, Chicken Patty, Bacon, Onion, Smoked Paprika Aioli, French Fries

Pork Schnitzel Wiener Art \$19

Pan Fried, Breaded Australian Pork Escalope, French Fries & Salad

Swiss Club Gourmet Burger \$20

Homemade Angus Beef Patty, Swiss Raclette Cheese, Red Onion, Tomato, Bacon, BBQ Sauce, French Fries

Grass-Fed Ribeye Steak (200g) \$28

Rosemary Butter Potatoes, Charred Romaine, A1 Steak Sauce

Classic Beef Bolognese or Pomodoro Sauce \$16

Spaghetti or Penne, Parmesan Cheese

Veal Sausage \$19

Swiss Potato Rösti, Onion Sauce, Mustard

Meat Loaf \$19

Mashed Potato, Creamy Spinach, Sunny Side Up Egg, German Mustard

Veal Zurich Style \$28

Sliced Veal in Creamy Button Mushroom Sauce, Swiss Potato Rösti, Side Salad

Swiss Cheese Fondue

(For 2 Persons) (V) \$40

Traditional Melted Swiss Cheese, White Wine, Garlic, Kirsch. Served with Roasted Homemade Sourdough Bread Cubes

> Additional sides available: Broccoli, Cherry Tomatoes, Pickles + \$4 per side



ASIAN DELIGHTS

Kimchi Fried Rice (V) \$14

Kimchi, Sunny Side Up Egg, Broccoli, Mushroom, Spinach, Asparagus, Bulgogi Sauce, Nori Add Bacon +\$4

Yangzhou Fried Rice \$15

Chicken Char Siew, Shrimp, Green Onion, Carrot



Seafood Hor Fun (GF) \$16

Tiger Prawn, Sliced Fish, Fish Cake, Egg Gravy



Beef Kway Teow \$16

Rice Noodles, Chye Sim, Bean Sprouts, Egg, Sliced Beef Rump

Vietnamese Phở \$16

Rice Noodles, Sliced Beef, Beef Broth, Herbs

Sichuan Spicy Chicken \$17

Garlic, Dried Red Chili Pepper, Green Onion, Shaoxing Wine, Steam Rice

Change to Prawn +\$3

Beef Rendang \$22

Beef Shin, Coconut Milk, Galangal, Ginger, Chili Paste, Garlic Rice, Acar

TANDOORI

Palak Paneer (V) (GF) \$15

Minced Spinach, Cottage Cheese

Tawa Vegetable (V) (GF) \$16

French Beans, Carrot, Potato, Eggplant, Okra, Onion, Kadai Masal

TANDOORI

Yellow Dal Tadka (VG) (GF) \$16

Yellow Lentil Cooked with Cumin Seed, Red Onion, Tomato, Spices

Creamy Korma Tofu Gobi (V) (GF) \$16

Cashew Nut, Coconut Milk, Carrot, French Beans

Tiger Prawn Masala (GF) \$18

Onion, Ginger, Tomatoes, Spices, Coconut Cream

Chicken Tikka (GF) \$18

Boneless Pieces of Chicken Marinated with Yogurt and Spices, Roasted in the Tandoor

Butter Chicken (GF) \$19

Tandoor Roasted Chicken Tikka in Tomato Fenugreek Sauce

Ajwain Fish Tikka (GF) \$19

Cubes of Tilapia Fish, Caraway Seeds, Ginger, Garlic, Yogurt, Roasted in the Tandoor

Mutton Rogan Josh \$24

Mutton Shoulder Cube Cooked with Onion, Ginger, Garlic, Tomato paste & Red chili Powder

Tandoori Sharing Platter \$40 for 2pax

Butter Chicken, Tawa Vegetable, Fish Tikka, Rogan Josh, Papadum, Biryani Rice, Raita, Naan

Add on Side Dishes

Papadum (V) (VG)	\$1
Plain Naan (V)	\$3.50
Garlic/Butter Naan (V)	\$4
Biryani Rice (V) (VG) (GF)	\$4
Raita (V)	\$5



HOMEMADE PIZZA

Classic Margherita (V) \$16 Tomato Base, Fresh Mozzarella, Basil, Olive Oil

Hawaiian Pizza \$19 Tomato Base, Mozzarella Cheese, Ham, Honey Pineapple

Supreme Pizza \$20 Salami, Fine Chop Beef, Mushroom, Green Pepper, Onion, Olive

Salami Pizza \$20 Tomato Base, Mozzarella Cheese, Italian Salami, Red Onion

Parma Ham \$23 Tomato Base, Mozzarella Cheese, Parma Ham, Rocket Salad, Olive Oil

SNACK

Popcorn Chicken \$8 Honey Mustard Sauce

Truffle Fries, Sea Salt (V) \$8

Deep-Fried Falafel & Cashew Tzatziki (V) \$8

Cheese Sticks (V) \$9
Breaded Mozzarella Sticks, Tomato Sauce

Hot Wings \$10 Spicy Chicken Wings, Honey Mustard Sauce

Grilled Haloumi Pita Bread (V) \$12
Arugula, Frisee, Romaine, Black Vineger Dressing

Chicken Satay (6pcs) \$12 Classic Condiments

HOMEMADE PIZZA STYLE FLAMMKUCHEN

Sour Cream Base, Red Onion, Bacon, Nutmeg \$16



KIDS

Chicken Nuggets Plain \$4

Hot Dog Plain \$5

Chicken Nuggets with French Fries \$6

Cold Broccoli & Carrots with Sesame Sauce (V) \$6

Kids Fried Rice (V) (GF) \$6

Hot Dog with French Fries \$7

Kids Pasta Spaghetti or Penne \$8 Bolognese/ Cream/ Tomato Sauce Gluten Free Pasta available upon request.



Beef Meatballs & Penne (GF) \$12

Sausage Patties with Roasted Potatoes (GF) \$12

Kids Beef Burger with French Fries \$12

Sustainable Barramundi Fish \$12 Mashed Potato, Broccoli, Tomato Sauce

Pork Schnitzel, French Fries & Broccoli \$12

Beef Steak with Mashed Potato & Broccoli \$14

BREAKFAST

Breakfast available 8am - 11am daily

Croissant \$4

Chocolate Roll \$4

DIY 2 Eggs (Sunnyside up, Scrambled, Omelette) \$5 Baby Spinach, Mushroom, Cherry Tomato, Bacon, Cheese (+\$2.5 per topping)

Fruit Salad with Fresh Mint (VG) (GF) \$6

Ham and Cheese Croissant \$7

Assorted Bread Basket \$8 With Jam & Butter

High Protein Müsli Bowl (V) \$9 Müsli Mix, Granola, Greek Yogurt, Mixed Berries, Fresh Milk

Greek Yogurt Bowl \$9 Granola, Assorted Fruit, Mixed Berries, Honey

> Sweet Pancakes (V) \$10 Fresh Berries, Maple Syrup, Mint

Avocado Power (V) \$11 Grilled Sourdough Bread, Guacamole, Avocado, Pomegranate, Baby Radish, Chives

Mini Waffles (V) \$12 Fresh Berries, Maple Syrup, Mint, Butter

Smoked Salmon Bagel \$14 Sour Cream, Bombay Onion, Chive & Mixed Greens