

ABOUT HOME

Eat. Drink. Don't Think.

SPECIALS

v* gf **Spinach and Pea Soup . Quail Egg Garnish**

850/-

v+ gf* **Baba Ghanoush Bruschetta . Pomegranate Dressing**

Individual portion: 1,050/-

Sharing portion 2,000/-

gf* **Chicken Liver Paté . Onion Marmalade . Ciabatta Toast**

Individual portion: 1,150/-

Sharing portion 2,200/-

gf* **Lamb Stew with Lemon and Figs**

Tender lamb pieces cooked in a rich sauce with lemon and figs
Topped with labneh and served on a crispy noodle cake with roasted vegetables
2,500/-

v* gf* **Mushroom and Asparagus Crêpes**

Chive crêpes filled with mushrooms and asparagus in a herby tomato cream sauce
Served with spinach and apple salad
2,250/-

v* n **Thai Satay Noodles**

Noodles and stir-fried vegetables tossed in a spicy coconut and peanut sauce
1,800/-

Add Chicken 2,450/-

v* gf **Creamy Artichoke and Sun-Dried Tomato Risotto**

1,800/-

Add Chicken 2,450/-

pb* **Add Bacon** 2,300/-

v **Dessert of the Week – Tiramisu**

Layered espresso-soaked ladyfingers and velvety mascarpone with a dusting of cocoa powder
1,050/-

FROM THE BAR

Procera African Craft Gin Cocktail Promotion 1,300/-

See separate menu inserts

v vegetarian . v+ vegan . v* vegan option available on request . gf gluten free . gf* gluten free option available on request

*pb pork bacon, beef bacon available on request . n contains nuts

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES