

# ABOUTHME

*Eat. Drink. Don't Think.*

## SPECIALS

**(V, V\*, Gf) Spinach and Pea Soup with Quails Egg Garnish**

700/-

**(Gf) Charred Octopus with Mediterranean White Bean Salad**

Charcoal Grilled Octopus . Cannellini Beans . Onions . Black Olives  
Roasted Red Peppers . Fresh Herbs . Lemon and Oregano Dressing

Individual portion: 1,200/-      Sharing portion 2,300/-

**(V) Burrata with Balsamic Roasted Cherry Tomatoes**

Served with Crostini

1,950/-

**\*Add Prosciutto**

2,600/-

**(V, V\*) Crispy Parmesan Mushrooms**

Served with 'About Thyme' chilli jam and garlic/herb aioli

Individual portion: 900/-      Sharing portion 1,700/-

**Shredded Teriyaki Duck Donburi**

A beautiful bowl of tasty goodness featuring slow roasted shredded teriyaki duck,  
Japanese rice, chilli/ginger pak choi, a soft-fried egg and pickled red radish

2,500/-

**(V, V\*, Gf\*) Paprika Roasted Cauliflower with Hummus and Pomegranate Gremolata**

Pan-roasted paprika and cumin cauliflower

Served with hummus, pomegranate gremolata and toasted pita bread

2,200/-

**(V, V\*, Gf\*) Creamy Artichoke and Sun-Dried Tomato Fusilli**

Served with garden salad

1,600/-

**\*Add Bacon**

2,100/-

**(V, V\*, Gf) Roasted Butternut Squash Risotto**

Served with garden salad

1,600/-

**\*Add Chicken**

2,250/-

**Dessert of the Week**

**(N) Raspberry Cream Profiteroles . Dark Chocolate Sauce . Pistachio Nut Garnish**

900/-

**Cocktail of the Week**

**Procera African Juniper Gin Cocktails**

(V) Suitable for vegetarians (V+) Suitable for vegans (V\*) Vegan option available on request

(N) Contains Nuts (Gf) Gluten free (Gf\*) Gluten free option available on request \*Pork