



SUNDAY LUNCH MENU 1

TO START WITH...

A selection of mouth-watering composed salads, assortment of marinated and pickled vegetables, home-made charcuteries, decorative platters from land and sea, prepared by our chefs, combining local and international flavours, served with various dressings and infused oils

SOUPS

Chicken and Sweet Potato Cream soup with Rustic bread and garlic croutes
Smokey Chickpea, Cabbage & Lentil soup with Kale 

PASTA

Maccheroni Al Torchio with Salmon, Chicory, Peas, Tomato Concasse, Saffron and Chive Cream

Vegetarian Lasagna with Spinach, Ricotta, Eggplant, Tomato sauce and Bechamel 
Cavatappi with beef ragu, Mushrooms, Onion, confit tomatoes and fresh basil tomato sauce
Creamy Tuscan Vegan Pasta 

PIZZA

Deep Pan Pizza with Chicken, onions and BBQ Sauce
Cheesy Deep Pan Pizza with rosemary, Garlic Oil 

CARVERY

Slow cooked porchetta stuffed with Pork mince, apricots, apple and raisin compote served with Salsa Verde
Roasted best end of lamb, rosemary crust, merlot reduction

VEGETARIAN & VEGAN DISHES

Vegan Aubergine and Lentil Curry stew 
Vegan Polenta with Balsamic, Caramelized Vegetables 
Baked vegetables Patty served with Tzatziki 
Creamy Coconut-Lime Chickpea Skillet 



VEGAN



VEGETARIAN

For special dietary requirements please don't hesitate to contact the management.



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MAIN DISHES

- Herb crusted Nile perch with a Mediterranean fish blanquette
Grilled rock fish fillets, champagne buerre blanc, crispy calamari
Marinated Beef Steak, caramelised shallots, oyster mushrooms, served with black peppercorn sauce
Stuffed chicken thighs with chorizo sausage and Emmenthal cheese, port wine jus
Ratatouille tart tatin with melted brie and pesto drizzle 
Steamed seasonal vegetables with toasted almond flakes and herb butter 
Stir fried green beans and carrots with hoi sin sauce 
Curried Rice with chopped tomatoes, peas, Black Beans with Ricotta Crumble 
Twice Cooked Crunchy rosemary, Roast Potatoes 
French Fries 

SPECIALITY CORNER

JAPANESE

- Beef Sukiyaki
Fish Katsu
Chicken Teppanyaki
Tofu and Vegetable katsu curry 
Japanese Fried Rice 
Kofuki Imo (Japanese Potato) 

DESSERT COUNTER

A wide selection of mouth-watering desserts, classic cakes with a twist & traditional bakes, tarts & gateaux, variety of local & continental cheeses served with various crackers, condiments, dried & fresh fruit.

DOUGHNUT STATION

Freshly cooked doughnuts with chocolate syrup, strawberry syrup, sugar & cinnamon etc.

KIDS' CORNER

Sweetcorn and carrots, baked beans, chicken nuggets and homemade chips



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