

ALL DAY DINING

---- SOUPS ----

Light Puree of Truffle Field Mushroom (V,D) - 1200

Truffle drizzle

Miso Butternut Squash Puree (V,D) - 900

Chantilly Cream, Herb Oil and Pumpkin Seeds

---- SALADS ----

Caesar Salad - 1300

Lettuce, Anchovies, Garlic Croutons, Egg, Caesar Dressing

Green Power Salad (V,D) - 1600

Haricot Verts, Edamame, Cherry Tomatoes, Broccolini, Avocado, Cucumber

Sunflower Seeds, Sour Cream Dressing

Grilled Organic Vegetables and Quinoa Bowl (V,N) - 1800

Tossed Pine Nuts and Lemon Garlic Tahini

Add Ons: Grilled Chicken 700 | Grilled Prawns 1100

Grilled Halloumi Cheese 700

---- MAINS ----

Seychellois Coconut Fish Curry - 2200

*Simmered in Coconut Sauce with Aromatic Island Spices
Herbs, Steamed Rice*

Seared Beef Fillet - 3500

Served with Fries and mixed Veggies, Peppercorn sauce

Grilled Pork Rib-eye (P,A) - 3000

Garlic Mash, Charred Apple Compote, Roast Vegetables

Tree Tomato Bourbon Sauce

Balsamic Glazed Molo Lamb Loin Chops - 3500

Baby Bok Choy with Sweet Mash, Mint Pan Jus

---- BURGER & SANDWICH ----

The Hemingways Club Sandwich (P,G) - 2200

Grilled Chicken Breast, Bacon, Lettuce, Tomatoes and Egg

Prime Beef Burger - 2200

*Josper Grilled Patty, Sesame Bun, Tomatoes, Lettuce
Pickled Gherkins, Onion Jam (Add Cheese, Bacon, or fried Egg)*

---- PASTA & RISOTTO ----

Choice of Penne, Spaghetti

(Gluten-free Pasta also available)

Pasta Napolitana (V,D) - 1900

Rich Italian Oregano Sugo Sauce

Rustic Lentil and Eggplant Moussaka (V,D) - 2000

Eggplant layered with mixed Lentils, Ricotta Cheese Sauce, Mozzarella Gratin

Thai Chicken Risotto (D) - 2000

Chicken Pieces with Peppers and Mushrooms in a fragrant Coconut Sauce

---- DESSERTS ----

Lemon and Blueberry Cheesecake (N) - 1500

Vanilla Bean Brûlée - 1500

Exotic Fruit Fiesta (GF) - 1200

KEY: A - Alcohol | N - Nuts | P - Pork | V - Vegetarian | G - Gluten | D - Dairy

