



PHOTO MENU

## BRUNCH

### ALL DAY BREAKFAST \$148

sausage | bacon | portobello |  
cherry tomatoes | potato gratin | asparagus |  
scrambled, sunny-side up or poached eggs |  
guacamole on mini baguette

### VEGETARIAN BREAKFAST \$148

portobello | cherry tomatoes | pumpkin |  
potato gratin | asparagus | mini yogurt parfait |  
scrambled, sunny-side up or poached eggs |  
guacamole on mini baguette

### NOC BENEDICT \$128

poached eggs | bacon or smoked salmon |  
baby spinach | sourdough toast |  
avocado-based sauce

### CHICKEN BURGER \$98

grilled chicken thigh | mushrooms |  
guacamole | romaine lettuce | mixed greens |  
brioche bun | cheese bechamel

## KID'S SPECIALS

### LASAGNA \$68

vegetarian lasagna | eggplant | zucchini |  
cheese | homemade tomato sauce

### CARAMEL PANCAKES \$68

bananas | blueberries | mini pancakes | caramel sauce

### ACAI YOGURT PARFAIT \$68

acai yogurt | homemade granola | raspberries |  
blueberries | maple syrup

Served with fresh orange juice  
For children aged 12 or under

## VEGAN

### VEGAN ONE-POT QUINOA \$138

asparagus | portobello | french bean |  
pumpkin puree | red quinoa | mixed herbs

### VEGGIE CHEESEBURGER \$128

beyond burger | vegan cheese sauce |  
baby spinach | portobello | vegan burger bun | mixed greens

### CLUB TROPICANA SMOOTHIE BOWL \$84

fresh mango | coconut | soy milk |  
homemade matcha granola | seasonal fruits |  
maple syrup | roasted almond

## TOAST

### PARMA HAM & MOZZARELLA TOAST \$138

parma ham | buffalo mozzarella | figs |  
semi-dried tomato | baby spinach | sourdough toast | herbs

### SMOKED SALMON TOAST \$128

smoked salmon | guacamole | dill |  
baby spinach | pickled red onion | sourdough toast

### CHICKEN QUESADILLA \$98

grilled chicken bites | baby spinach |  
cheese | relish | mixed greens | tortilla | bechamel

### TWO-WAY AVOCADO TOAST \$74 ( SLICED / SMASHED )

sliced or smashed avocado | sourdough toast

### GOLDEN SANDO \$74

scrambled eggs | smashed avocado | cheese | brioche

## SPECIALS

### SEARED SCALLOP TAGLIOLINI \$148

pan-seared scallops | garlic chips | italian parsley |  
red chili | handmade tagliolini

### TOMATO RAGOUT PAPPARDELLE \$138

sausage ragout | fresh tomato cream sauce |  
parmesan cheese | handmade pappardelle

### BEEF COBB BOWL \$138

beef tenderloin | poached egg | avocado | pumpkin |  
figs | cherry tomatoes | mixed greens |  
homemade honey and thyme dressing

### BUDDHA BOWL \$118

figs | chickpeas | avocado | pumpkin |  
quinoa | cherry tomatoes | pickled red onion |  
poached egg | mixed greens | sourdough toast |  
homemade sesame sauce

### MATCHA YOGURT BOWL \$84

honey & matcha greek yogurt | homemade granola |  
seasonal fruits | maple syrup

### ADD AN EXTRA PORTION OF

bacon | sausage | eggs | portobello | **\$25**  
pumpkin | cherry tomatoes

avocado | smoked salmon | **\$35**  
potato gratin

Pair your food with a beverage for an extra \$25  
( Offer invalid on weekends and public holidays )

If you have any dietary requests, please speak with our staff

