

LUNCH MENU

Soup of the Day - \$45

Caesar Salad - \$ 60

Crispy romaine lettuce heart tossed in our anchovy cheese dressing sprinkled with parmesan cheese served with cherry tomatoes, herb crouton and toasted walnuts

Kale Salad - \$ 60

Freshly harvested kale, baby spinach, diced gala apple, shredded carrot and thinly sliced radish tossed in a balsamic honey vinaigrette. Topped with toasted almond, dried cranberry, and feta cheese.

Farmer's Salad - \$ 55

Fresh artisan lettuce, halved cherry tomato, julienne cucumber, thinly radish, carrot, diced pineapple, black olive and locally harvested button mushroom folded with a citrus herb vinaigrette

ENTREES

Chicken Milanese - \$ 105

Crispy golden chicken breast topped with a roasted garlic parmesan sauce. Served with sweet potato mash and sautéed vegetable.

Bocconcini Stuffed Chicken - \$ 120

Deep fried chicken breast stuffed with spinach and bocconcini drizzled with a chardonnay mornay. Served with a roasted garlic mash and sautéed sesame vegetable medley.

Skillet Chicken Puttanesca - \$ 120

Seared chicken breast simmered in pomodoro with roasted tomato, olives, capers, and anchovy. Served with grilled vegetables and herb roasted potato.

Ah We Ting - \$ 80

Locally caught blue crab marinated with freshly chopped seasoning. Simmered in a coconut curry fragrancd with pimento, chandon beni and thyme.
Served with cassava dumpling.

Prices subject to 10% Service Charge & 12.5% VAT

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Fish of the day - \$ 120

Served with grilled medley of onion, zucchini, squash, mushroom, Idaho potato and bell pepper drizzled with white wine caper sauce.

Thai Curry Shrimp - \$ 135

House made Thai curry with chickpeas, mushroom, julienne carrots, and bell peppers. Simmered in coconut milk, served with ginger jasmine rice.

Pork Chop - \$ 130

Chargrilled pork chop smothered with our tropical sauce. Served with shoestring fries and vegetable salad tossed in a punchy vinaigrette.

Beef Bourguignon - \$ 125

Market square beef chuck marinated with red wine and braised low and slow for 3hrs till tender. Served with roasted carrots, pearl onion, parsley potatoes, local mushroom, and pinot noir sauce

BURGERS

Chipotle Black Bean - \$ 95

Brioche bun filled with guacamole, topped with artisan lettuce, a black bean patty and guava caramelized onion.
Served with sweet potato fries.

Hill-Side Farm Chicken Burger - \$ 95

Chargrilled chicken breast smothered with tamarind sauce topped with mozzarella, salsa, and onion rings in a brioche bun with garlic aioli and artisan lettuce. Served with our signature taro chips.

8oz Charbroiled Beef Burger - \$ 115

1/2 lb. Beef patty grilled to temperature of choice, topped with guava caramelized onion in a brioche bun with sriracha aioli, lettuce, tomato, and pickles.
Served with shoestring fries.

Lamb Burger - \$ 125

Hand crafted 1/2 lb. lamb patty in brioche bun filled with a mint Greek yogurt, artisan lettuce and pickled red onion.
Served with yucca fries.

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