

Classics

Fit Omelette (E, D)	
three-egg omelette with goat cheese, spinach, tomato, spring onion, and avocado.	14
Koulouri Thessalonikis (G, D, V)	
light cream cheese, sliced avocado, sundried tomatoes, and lemon zest.	10
Fried Eggs (E, G, D, SE)	
two fried eggs with garlic–chili yoghurt, fresh chives, and toasted wholegrain bread.	10
Bacon Bagel (E, G, D, SE)	
scrambled eggs, grilled bacon, melted cheese, and truffle mayo. Served with a fresh mixed salad.	15
Gravlax Salmon Poached Eggs (E, G, D, F)	
avocado on toasted wholegrain bread with capers, red onions, dill, and hollandaise. Served with a fresh mixed salad.	16
White Omelette (E, D)	
egg white omelette with green vegetables, olive oil, and lemon zest.	14
Avocado on Sourdough (G, V)	
sliced avocado on sourdough bread with lemon zest.	12
Scrambled Eggs (E, D, G)	
three eggs scrambled and topped with gruyère on homemade sweet potato bread. Served with baby gem leaves and avocado cubes.	16
Chicken Wrap (G, N, SM, P, D)	
grilled chicken, cucumber, lettuce, avocado, and basil pesto in a tortilla, served with baby potatoes and tahini sauce.	19

Oats & Bowls

Nutty Granola Yoghurt (D, N, SUL)	
homemade nutty granola, honey, maple syrup, and greek yoghurt, topped with forest fruits and grapes.	13
Açaí Crush Bowl (N, VG, P, SUL)	
açaí bowl topped with coconut flakes, dark chocolate nibs, goji berries, strawberries, granola, and peanut butter.	16
Golden Sunrise Porridge (N, V, S)	
honey and cinnamon porridge with oat milk, caramelised banana, almond flakes, and raw tahini.	12

Sweet Savouries

Banana Bread (V, D, E)	
homemade gluten-free banana bread with chocolate nibs, honey, and whipped cream.	10
Homemade Croissants (G, D)	
served with assorted jams and butter.	8
Syrniki (G, D, E)	
homemade cottage cheese crusty syrniki with forest fruits, sour cream and fresh berry coulis.	14

Fine Starters

Tuna Tartare (F, S, G)	
avocado cubes with lemon and sesame seeds, topped with crispy tempura and chives.	22
Salmon Tartare (F, D)	
jalapeño, shallot, capers, cream cheese and coriander oil.	22
Dragon Calamari (M, L, G)	
quinoa, tomato, cucumber, avocado cream, cashew nuts, and lemon-ginger dressing.	26
Beef Carpaccio (D, E)	
sliced beef with truffle mayo and rocket garnish.	22

Salads

Greek Style Salad (G, D, V)	
cretan dakos, cherry tomatoes, cucumber, red onion, fried capers, grilled manouri cheese, and olive dust.	15
Lettuce Hearts (N, VG, M, S, SF)	
pine nuts, tomatoes, avocado, lemon zest, and sweet soy-balsamic dressing.	16
Tuna Steak Salad (F, M, E)	
tuna steak, endive lettuce, roasted baby potatoes, cherry tomatoes, radish, carrot shavings, coriander, and boiled egg with citrus dressing.	38

Risotto & Pasta

Truffle Mushroom Risotto (D)	
mixed mushrooms, truffle oil, and parmesan.	25
Champagne Prawn Risotto (CR, M, C, SUL)	
herbs, turmeric and red saffron.	32
Orzo Risotto (G, D, SF, C, CR)	
prawns and chorizo in tomato-bisque sauce with chili flakes and feta.	28
Linguine Beef Ragu (G, D, C)	
slow-cooked beef in red wine with mushrooms.	26

Mains

Beef Burger (G, D, E, SE)	
7oz beef burger with truffle mayo, parmesan, iceberg lettuce, pickles, and caramelised onions. served with french fries.	22
Salmon Fillet (F, S)	
pan-seared salmon fillet served with tricolor quinoa, mango, avocado, edamame beans, thinly sliced red onions, chillies and coriander. Finished with a delicate soy and yuzu dressing.	32
Grilled Chicken (M, D)	
grilled lettuce hearts and baby vegetables with french vinaigrette dressing.	27
Rib Eye Steak (G, E, M, D)	
9.5oz Australian rib eye with sautéed sweet potatoes and spinach, crispy onions, and mustard sauce.	45