

Snacks

Black Olive Tapenade

homemade lavosh crackers

8

Chickpea Hummus

homemade lavosh crackers

8

Mini Bruschetta

tomato, basil, lemon

8

Crispy Potato Skin Basket

truffle oil, fresh parsley

6

Falafel Bite

beetroot puree

8

Starters

Tempura Nori Maki

asparagus, avocado, black sesame

19

Brussels salad

brussel sprouts, broad beans, cherry tomato

14

Dahi Vada

lentil dumping, pomegranate, minted coriander raita

18

price in USD + tax & service



Sushi

Nori Maki

Shoujinryouri – avocado, daikon, cucumber, takuan
Asuparagasu – tempura asparagus, carrot

9

Western Creation

Pacific Roll – cucumber, avocado, carrot

14

Salads

Trio Carpaccio

tricolour tomato, crispy basil, balsamic glaze

14

Refreshed Greek Salad

shaved cucumber, olive crisp, tomato salsa, red onion

16

Niçoise Flavor Salad

green bean salsa, cherry tomato, fried kipfler potato, confit artichoke, olive vinaigrette

18

Chermoula Salad

endives, black eye beans, tomato salsa, yuzu vinaigrette

18

price in USD + tax & service



Soups

Beetroot Soup

cumin, sour cream, extra virgin olive oil
9

Carrot & Coriander Soup

black lava salt, lemon oil
9

Sandwiches & Burgers

Choose Your Potato: French Fries, Crispy Skins, Gaufrette Crisps, Hand Cut Chips

Pita Falafel

grounded spiced chickpea, beetroot dip, Lebanese slaw
13

Kandolhu Club

local lettuce, tomato, onion, avocado purée
14

Vegie Tacos

avocado salsa, shaved red cabbage, lime, coriander
24

price in USD + tax & service



Pasta & Rice

Scarpetta [v]

tomato sauce, basil

14

Mushroom Risotto

rocket salad, bread tuile, coconut cream, shaved seasonal fresh black truffle

28

Caprese risotto

Napolitana sauce, basil garden, black olive

28

Curries

Aloo Gobi [v]

potato, cauliflower, turmeric, cumin rice

26

Pizza

Margherita [v]

tomato, fresh Kandolhu basil, black olive

13

Royale

tomato, mushroom, garden oregano, black olive

18

Gamberetto Speciale

pequillo pepper, artichoke, lemon, chili flake, rocket

21

price in USD + tax & service



Mains

Garden Mille Feuille

baby turnip, orange, pickle beetroot, pea purée
28

Baked Provencal Vegetable

pine nuts, basil garden
28

Grilled Brown Champignon

lentils paddies, cucumber noodles
28

Revisited Moussaka

crushed potato, grilled eggplant, braised tomato lentil, herb crust
32

Tandoori

sweet potato, capsicum, red onion & broccoli , turmeric, ginger
26

Tandoori

Tofu, chili, ginger
26

Sides

7

Rocket, Pear, Balsamic

Balsamic Steamed Broccoli, Lemon, Toasted Almond

Roasted Pumpkin, Maple Syrup, Pine Nuts

French Fries, Sumac

price in USD + tax & service



Desserts

Garden Banana Dark Rum Flambé

almond, mint garden
14

Mango Carpaccio

sorbet, cherry amaretto vinaigrette
10

Tropical Fruit Medley

passion fruit vinaigrette, island coconut crumble, fresh papaya sorbet
12

Strawberry Gazpacho

fresh Kandolhu basil, toasted hazelnut
12

Homemade Sorbets

daily flavour selection
1 scoop: 4 2 scoops: 6 3 scoops: 8

Kandolhu Fruit Plate

9

price in USD + tax & service

