

ENTRÉE

Tomato Bell Pepper Gazpacho

19

Cucumber, white crab, chive

Soft Shell Crab Taco

24

Mango & cucumber salsa, spiced lemon pepper mayo

Black Bean Taco

23

Red cabbage, bell pepper salsa, avocado

Green Peppercorn Calamari

18

Coriander, lime, soy

Coconut Prawns

21

Captain morgan sauce, lettuce slaw

Beetroot Goats Cheese Salad *n*

18

Whipped cheese, balsamic, walnut

King Crab Salad

22

Wakame, avocado, wasabi, lemon

Grilled Halloumi Salad *n*

19

Sweet potato, wild rice, pine nut, chai seed, avocado vinaigrette

Poke Bowl

Rice, edamame, sesame, avocado, radish, egg.

Your choice of

Tuna

21

White Crab

23

Tofu

19

MAIN

Grilled Lobster Wrap

32

Mango, baby gem lettuce, onion, chipotle mayonnaise

Prawn Garden Salad

23

Mixed green, red cabbage, carrot, avocado, apple cider vinegar

Confit Duck and Orange Salad

22

Red cabbage, sesame, spring onion, cucumber, pomegranate, hoi sin

n-Contains Nuts. Please ask our team for our Gluten Free, Dairy Free, Vegan and Vegetarian menus. Please inform us of any food allergies or special dietary requirements and we will be happy to accommodate you.

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MAIN

EBC Wagyu Burger	33
Portobello mushroom, blue cheese, lettuce, tomato, fries, relish	
Fried Shrimp Burger	28
Coconut milk bun, mango & chilli, salsa, coriander, fries, relish	
Grilled Local Catch of the Day	28
Crushed potato, asparagus, sauce vierge	
Half Tail Reef Lobster	36
Herb and tomato salsa, fries	
Beer Battered Fish and Chips	28
Mushy peas, lemon, tartare sauce	
Sri Lankan Chilli Crab	28
Mud crab, coconut, egg, pandan leaf, pita bread	
Grilled Hanger Steak	34
Herb marinated asparagus, blue cheese sauce, portobello, crushed potato	
Chilled Seafood Platter for 2	85*
Reef lobster, prawns, calamari, clams, mussels, dill rose marie, tomato herb salsa, garlic aioli	

SIDES

Garden Green Salad	9
Sweet Potato Fries	7
French Fries	7
Baked Potato, Crème Fraiche, Chives	9
Local Crab Mac and Cheese	12
Grilled Asparagus	11

DESSERT

Mango Coconut Panna Cotta	14
Salted Caramel Paris-Brest	16
Tropical Fruit Platter	14

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	USD	DAI
WATER		
Amilla Still or Sparkling Water	0	0
Aqua Panna 750ml	8	4
Perrier 330ml	8	4
 Amilla Fresh Coconut Water	 8	 0
 FRESHLY SQUEEZED JUICES		
Orange, pineapple, watermelon, papaya	9	5
Apple, mango, celery, carrot, ginger	12	6
 SOFT DRINKS		
Coca Cola, Coca Cola Light, Coke Zero, Ginger Ale, Sprite, Fanta	4.5	0
 HOT DRINKS		
We use Organic Sustainable coffee beans from Lavazza and Clipper Tea		
Coffee		
Espresso, ristretto, macchiato	4	0
Café latte, double espresso, cappuccino, americano, flat white	6	0
Orange spiced macchiato	6	0
<i>Almond, coconut, oat, rice, soya, hazelnut milks available</i>		
 Tea and Infusions		
English breakfast, earl grey, ever-green, masala chai, chamomile	6	0
Peppermint, jasmine pearls		
 NON-ALCOHOLIC COCKTAILS		
Virgin colada	12	0
Virgin mary		
Virgin mojito		

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	USD	DAI
BEER		
Tiger	8	0
Corona, Heineken	10	4
 WINE BY THE GLASS		
SPARKLING		
NV Chapel Hill Sparkling Chardonnay, Australia	12	0
NV Ferro 13 Link Rosè Prosecco, Italy <i>No added sulphites</i>	14	0
 WHITE		
2018 Konrad Organic , New Zealand	14	0
2017 Cuvée Sella e Mosca Torbato, Italy	12	0
 ROSÉ AND LAMBRUSCO		
NV Grasperossa Tasso Sparkling Lambrusco, Italy <i>Biologically produced</i>	12	0
NV Santa Rita 120 Reserva Chile	12	0
 RED		
2017 Kressmann Origin Merlot Cabernet <i>Organic, no added sulphites</i>	14	0
2018 Odijell Amador organic, Carmenere, Chile	12	0
 COCKTAILS		
Mojito	12	0
Margarita		
Pina Colada		
Bloody Mary		
Long Island Iced Tea		
Aperol Spritz		
 VODKA		
Smirnoff Red	10	0
Grey Goose	12	2
 GIN		
Gordon's	10	0
Tanqueray London Dry	10	0
Bombay Sapphire	12	0
Hendricks	12	0
Monkey 47	15	5
 TEQUILA		
José Cuervo Silver	10	0
Villa Pancho Silver	10	0
Patron Añejo	15	5

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	USD	DAI
RUM		
Bacardi Carta Blanc	10	0
Captain Morgan	10	0
Malibu Coconut White	10	0
Cachaça 51	10	0
Diplomatico Reserva	10	0
 COGNAC		
St Remy VSOP	10	0
Hennessey VS	15	5
 WHISKEY		
Black and White	10	0
Canadian Club	10	0
Jameson	10	0
Jack Daniels	10	0
Jim Beam	10	0
Johnnie Walkier Black Label	15	5
Chivas Regal 12yo	15	5
The Macallan 18yo	15	5
Gelnmorangie 18yo	20	10
 APERITIF		
Campari	10	0
Aperol	10	0
Pernod	10	0
Pimm's No1	10	0
Martini Bianco	10	0
Martini Russo	10	0
Dubonnet	10	0
Ricard	10	0
 DIGESTIVE		
Limoncello	10	0
Averna	10	0
Fernet Branca	10	0
 LIQUER		
Baileys Irish Cream	10	0
Sambuca	10	0
 Cointreau	 10	 0
Midori	10	0
Kahlua	10	0
Southern Comfort	10	0
Frangelico	15	5
Tia Maria	15	5
Grand Marnier	15	5

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accommodate you.

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ENTRÉE

Tomato Bell Pepper Gazpacho

19

Cucumber, white crab, chive

Soft Shell Crab Taco

24

Mango & cucumber salsa, spiced lemon pepper mayo

Black Bean Taco

23

Red cabbage, bell pepper salsa, avocado

Green Peppercorn Calamari

18

Coriander, lime, soy

Coconut Prawns

21

Captain morgan sauce, lettuce slaw

Beetroot Goats Cheese Salad

18

Whipped cheese, balsamic, walnut

King Crab Salad

22

Wakame, avocado, wasabi, lemon

Poke Bowl

Rice, edamame, sesame, avocado, radish, egg.

Your choice of

Tuna

21

White Crab

23

Tofu

19

MAIN

Grilled Lobster Wrap

32

Mango, baby gem lettuce, onion, chipotle mayonnaise

Prawn Garden Salad

23

Mixed green, red cabbage, carrot, avocado, apple cider vinegar

Confit Duck and Orange Salad

22

Red cabbage, sesame, spring onion, cucumber, pomegranate, hoi sin

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MAIN

EBC Wagyu Burger	33
Portobello mushroom,, lettuce, tomato, fries, relish	
Fried Shrimp Burger	28
Coconut milk bun, mango & chilli, salsa, coriander, fries, relish	
Grilled Local Catch of the Day	28
Crushed potato, asparagus, sauce vierge	
Half Tail Reef Lobster	36
Herb and tomato salsa, fries	
Beer Battered Fish and Chips	28
Mushy peas, lemon, tartare sauce	
Sri Lankan Chilli Crab	28
Mud crab, coconut, egg, pandan leaf, pita bread	
Grilled Hanger Steak	34
Herb marinated asparagus, portobello, crushed potato	
Chilled Seafood Platter for 2	85*
Reef lobster, prawns, calamari, clams, mussels, dill rose marie, tomato herb salsa, garlic aioli	

SIDES

Garden Green Salad	9
Sweet Potato Fries	7
French Fries	7
Baked Potato, Chives	9
Grilled Asparagus	11

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DESSERT

Mango Coconut Panna Cotta	14
Tropical Fruit Platter	14

USD DAI

WATER

Amilla Still or Sparkling Water	0	0
Aqua Panna 750ml	8	4
Perrier 330ml	8	4

Amilla Fresh Coconut Water	8	0
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FRESHLY SQUEEZED JUICES

Orange, pineapple, watermelon, papaya	9	5
Apple, mango, celery, carrot, ginger	12	6

SOFT DRINKS

Coca Cola, Coca Cola Light, Coke Zero, Ginger Ale, Sprite, Fanta	4.5	0
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HOT DRINKS

We use Organic Sustainable coffee beans from Lavazza and Clipper Tea

Coffee

Espresso, ristretto, macchiato 4	0	0
Café latte, double espresso, cappuccino, americano, flat white	6	0
Orange spiced macchiato	6	0
<i>Almond, coconut, oat, rice, soya, hazelnut milks available</i>		

Tea and Infusions

English breakfast, earl grey, ever-green, masala chai, chamomile	6	0
Peppermint, jasmine pearls		

NON-ALCOHOLIC COCKTAILS 12 0

Virgin colada
 Virgin mary
 Virgin mojito

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USD DAI

BEER

Tiger, San Miguel	6	0
Corona, Heineken	8	4

WINE BY THE GLASS

SPARKLING

Chapel Hill Sparkling Chardonnay, Australia	12	0
Ferro 13 Extra Dry Rosè Prosecco, Italy <i>No added sulphites, natural</i>	14	0

WHITE

Cuvée Sella e Mosca Torbato, Italy	12	0
Frascobaldi Albizzia Chardonnay, Italy	14	0
2019 Wishbone Sauvignon Blanc New Zealand	16	6

ROSÉ AND LAMBRUSCO

Grasparossa Tasso Sparkling Lambrusco, Italy <i>Biologically produced</i>	12	0
NV Santa Rita 120 Reserva Chile	12	0

RED

Kressmann Origin Merlot Cabernet <i>Organic, no added sulphites</i>	14	0
2018 Odijell Amador organic, Carmenere Chile	12	0
2019 Wishbone Pinot Noir New Zealand	19	6

COCKTAILS

	12	0
Mojito		
Margarita		
Pina Colada		
Bloody Mary		
Long Island Iced Tea		
Aperol Spritz		

VODKA

Smirnoff Red	10	0
Grey Goose	12	2

GIN

Gordon's	10	0
Tanqueray London Dry	10	0
Bombay Sapphire	12	0
Hendricks	12	0
Monkey 47	15	5

TEQUILA

José Cuervo Silver	10	0
Villa Pancho Silver	10	0
Patron Añejo	15	5

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	USD	DAI
RUM		
Bacardi Carta Blanc	10	0
Captain Morgan	10	0
Malibu Coconut White	10	0
Cachaça 51	10	0
Diplomatico Reserva	10	0
 COGNAC		
St Remy VSOP	10	0
Hennessey VS	15	5
 WHISKEY		
Black and White	10	0
Canadian Club	10	0
Jameson	10	0
Jack Daniels	10	0
Jim Beam	10	0
Johnnie Walkier Black Label	15	5
Chivas Regal 12yo	15	5
The Macallan 18yo	15	5
Gelnmorangie 18yo	20	10
 APERITIF		
Campari	10	0
Aperol	10	0
Pernod	10	0
Pimm's No1	10	0
Martini Bianco	10	0
Martini Russo	10	0
Dubonnet	10	0
Ricard	10	0
 DIGESTIVE		
Limoncello	10	0
Averna	10	0
Fernet Branca	10	0
 LIQUER		
Baileys Irish Cream	10	0
Sambuca	10	0
Cointreau	10	0
Midori	10	0
Kahlua	10	0
Southern Comfort	10	0
Frangelico	15	5
Tia Maria	15	5
Grand Marnier	15	5

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ENTRÉE

Tomato Bell Pepper Gazpacho	19
Cucumber, white crab, chive	
Black Bean Taco	23
Red cabbage, bell pepper salsa, avocado	
Coconut Prawns	21
Captain morgan sauce, lettuce slaw	
Beetroot Goats Cheese Salad <i>n</i>	18
Whipped cheese, balsamic, walnut	
King Crab Salad	22
Wakame, avocado, wasabi, lemon	
Grilled Halloumi Salad <i>n</i>	19
Sweet potato, wild rice, pine nut, chai seed, avocado vinaigrette	
Poke Bowl	
Rice, edamame, sesame, avocado, radish, egg.	
<i>Your choice of</i>	
Tuna	21
White Crab	23
Tofu	19

MAIN

Prawn Garden Salad	23
Mixed green, red cabbage, carrot, avocado, apple cider vinegar	
Confit Duck and Orange Salad	
	22
Red cabbage, sesame, spring onion, cucumber, pomegranate, hoi sin	

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MAIN

EBC Wagyu Burger	33
Almond flaxseed roll, portobello mushroom, blue cheese, lettuce, tomato, fries, relish	
Grilled Local Catch of the Day	28
Crushed potato, asparagus, sauce vierge	
Half Tail Reef Lobster	36
Herb and tomato salsa, fries	
Coconut Battered Fish and Chips	28
Mushy peas, lemon, tartare sauce	
Sri Lankan Chilli Crab	28
Mud crab, coconut, egg, pandan leaf, pita bread	
Grilled Hanger Steak	34
Herb marinated asparagus, blue cheese sauce, portobello, crushed potato	
Chilled Seafood Platter for 2	85*
Reef lobster, prawns, calamari, clams, mussels, dill rose marie, tomato herb salsa, garlic aioli	

SIDES

Garden Green Salad	9
Sweet Potato Fries	7
French Fries	7
Baked Potato, Crème Fraiche, Chives	9
Grilled Asparagus	11

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DESSERT

Mango Coconut Panna Cotta	14
Tropical Fruit Platter	14

	USD	DAI
WATER		
Amilla Still or Sparkling Water	0	0
Aqua Panna 750ml	8	4
Perrier 330ml	8	4

Amilla Fresh Coconut Water	8	0
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FRESHLY SQUEEZED JUICES

Orange, pineapple, watermelon, papaya	9	5
Apple, mango, celery, carrot, ginger	12	6

SOFT DRINKS

Coca Cola, Coca Cola Light, Coke Zero, Ginger Ale, Sprite, Fanta	4.5	0
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HOT DRINKS

We use Organic Sustainable coffee beans from Lavazza and Clipper Tea

Coffee

Espresso, ristretto, macchiato	4	0
Café latte, double espresso, cappuccino, americano, flat white	6	0
Orange spiced macchiato	6	0

Tea and Infusions

English breakfast, earl grey, ever-green, masala chai, chamomile	6	0
Peppermint, jasmine pearls		

NON-ALCOHOLIC COCKTAILS	12	0
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Virgin colada

Virgin mary

Virgin mojito

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	USD	DAI
BEER		
Tiger, San Miguel	6	0
Corona, Heineken	8	4
 WINE BY THE GLASS		
SPARKLING		
Chapel Hill Sparkling Chardonnay, Australia	12	0
Ferro 13 Extra Dry Rosè Prosecco, Italy <i>No added sulphites, natural</i>	14	0
 WHITE		
Cuvée Sella e Mosca Torbato, Italy	12	0
Frascobaldi Albizzia Chardonnay, Italy	14	0
2019 Wishbone Sauvignon Blanc New Zealand	16	6
 ROSÉ AND LAMBRUSCO		
Grasparossa Tasso Sparkling Lambrusco, Italy <i>Biologically produced</i>	12	0
NV Santa Rita 120 Reserva Chile	12	0
 RED		
Kressmann Origin Merlot Cabernet <i>Organic, no added sulphites</i>	14	0
2018 Odijell Amador organic, Carmenere Chile	12	0
2019 Wishbone Pinot Noir New Zealand	19	6
 COCKTAILS		
Mojito	12	0
Margarita		
Pina Colada		
Bloody Mary		
Long Island Iced Tea		
Aperol Spritz		
 VODKA		
Smirnoff Red	10	0
Grey Goose	12	2
 GIN		
Gordon's	10	0
Tanqueray London Dry	10	0
Bombay Sapphire	12	0
Hendricks	12	0
Monkey 47	15	5
 TEQUILA		
José Cuervo Silver	10	0
Villa Pancho Silver	10	0
Patron Añejo	15	5

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	USD	DAI
RUM		
Bacardi Carta Blanc	10	0
Captain Morgan	10	0
Malibu Coconut White	10	0
Cachaça 51	10	0
Diplomatico Reserva	10	0
COGNAC		
St Remy VSOP	10	0
Henessey VS	15	5
WHISKEY		
Black and White	10	0
Canadian Club	10	0
Jameson	10	0
Jack Daniels	10	0
Jim Beam	10	0
Johnnie Walkier Black Label	15	5
Chivas Regal 12yo	15	5
The Macallan 18yo	15	5
Gelnmorangie 18yo	20	10
APERITIF		
Campari	10	0
Aperol	10	0
Pernod	10	0
Pimm's No 1	10	0
Martini Bianco	10	0
Martini Russo	10	0
Dubonnet	10	0
Ricard	10	0
DIGESTIVE		
Limoncello	10	0
Averna	10	0
Fernet Branca	10	0
LIQUER		
Baileys Irish Cream	10	0
Sambuca	10	0
Cointreau	10	0
Midori	10	0
Kahlua	10	0
Southern Comfort	10	0
Frangelico	15	5
Tia Maria	15	5
Grand Marnier	15	5

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Wellness Your Way Low Carb Menu

ENTRÉE

Coconut Prawns	21
Mayo, lettuce slaw	
Beetroot Goats Cheese Salad (N)	18
Whipped cheese, balsamic, walnut	
King Crab Salad	22
Wakame, avocado, wasabi, lemon	
Grilled Halloumi Salad <i>n</i>	19
Sweet potato, pine nut, chai seed, avocado vinaigrette	
Poke Bowl	
Cabbage, edamame, sesame, avocado, radish, egg.	
<i>Your choice of</i>	
Tuna	21
White Crab	23

MAIN

Prawn Garden Salad	23
Mixed green, red cabbage, carrot, avocado, apple cider vinegar	
EBC Wagyu Burger	33
Portobello mushroom, blue cheese, lettuce, sweet potato fries, almond roll	
Grilled Local Catch of the Day	28
Broccoli, asparagus, sauce vierge	
Half Tail Reef Lobster	36
Herb and tomato salsa, fries	
Coconut Battered Fish and Chips	28
Mushy peas, lemon, tartare sauce, sweet potato fries	
Grilled Hanger Steak	34
Herb marinated asparagus, blue cheese sauce, portobello	
Chilled Seafood Platter for 2	85*
Reef lobster, prawns, calamari, clams, mussels, dill rose marie, garlic aioli	

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Wellness Your Way Low Carb Menu

SIDES

Garden Green Salad	9	
Sweet Potato Fries	7	
Grilled Asparagus	11	

USD DAI

WATER

Amilla Still or Sparkling Water	0	
Aqua Panna 750ml	8	0
Perrier 330ml		

Amilla Fresh Coconut Water	8	0
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FRESHLY SQUEEZED JUICES

Orange, pineapple, watermelon, papaya	9	5
Apple, mango, celery, carrot, ginger	12	6

SOFT DRINKS

Coca Cola, Coca Cola Light, Coke Zero, Ginger Ale, Sprite, Fanta	4.5	0
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HOT DRINKS

We use Organic Sustainable coffee beans from Lavazza and Clipper Tea

Coffee

Espresso, ristretto, macchiato	4	0
Café latte, double espresso, cappuccino, americano, flat white	6	0
Orange spiced macchiato	6	0
<i>Almond, coconut, oat, rice, soya, hazelnut milks available</i>		

Tea and Infusions

English breakfast, earl grey, ever-green, masala chai, chamomile	6	0
Peppermint, jasmine pearls		

NON-ALCOHOLIC COCKTAILS

Virgin colada	12	0
Virgin mary		
Virgin mojito		

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	USD	DAI
BEER		
Tiger, San Miguel	6	0
Corona, Heineken	8	4
 WINE BY THE GLASS		
SPARKLING		
Chapel Hill Sparkling Chardonnay, Australia	12	0
Ferro 13 Extra Dry Rosè Prosecco, Italy <i>No added sulphites, natural</i>	14	0
 WHITE		
Riverbank Estate Semillion/Sauvignon Blanc, Australia	12	0
Cuvée Sella e Mosca Torbato, Italy	12	0
Jackson Estate Stich Sauvignon Blanc. New Zealand	14	0
Frascobaldi Albizzia Chardonnay, Italy	14	0
 ROSÉ AND LAMBRUSCO		
By Ott Rosé, France	12	0
Grasparossa Tasso Sparkling Lambrusco, Italy <i>Biologically produced</i>	12	0
 RED		
Crozes-Hermitage, Les Launes Shiraz, France	12	0
Kressmann Origin Merlot Cabernet <i>Organic, no added sulphites</i>	14	0
 COCKTAILS		
Mojito	12	0
Margarita		
Pina Colada		
Bloody Mary		
Long Island Iced Tea		
Aperol Spritz		
 VODKA		
Smirnoff Red	10	0
Grey Goose	12	2
 GIN		
Gordon's	10	0
Tanqueray London Dry	10	0
Bombay Sapphire	12	0
Hendricks	12	0
Monkey 47	15	5
 TEQUILA		
José Cuervo Silver	10	0
Villa Pancho Silver	10	0
Patron Añejo	15	5

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	USD	DAI
RUM		
Bacardi Carta Blanc	10	0
Captain Morgan	10	0
Malibu Coconut White	10	0
Cachaça 51	10	0
Diplomatico Reserva	10	0
 COGNAC		
St Remy VSOP	10	0
Henessey VS	15	5
 WHISKEY		
Black and White	10	0
Canadian Club	10	0
Jameson	10	0
Jack Daniels	10	0
Jim Beam	10	0
Johnnie Walkier Black Label	15	5
Chivas Regal 12yo	15	5
The Macallan 18yo	15	5
Gelnmorangie 18yo	20	10
 APERITIF		
Campari	10	0
Aperol	10	0
Pernod	10	0
Pimm's No1	10	0
Martini Bianco	10	0
Martini Russo	10	0
Dubonnet	10	0
Ricard	10	0
 DIGESTIVE		
Limoncello	10	0
Averna	10	0
Fernet Branca	10	0
 LIQUER		
Baileys Irish Cream	10	0
Sambuca	10	0
 Cointreau	 10	 0
Midori	10	0
Kahlua	10	0
Southern Comfort	10	0
Frangelico	15	5
Tia Maria	15	5
Grand Marnier	15	5

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Wellness Your Way – Vegan/Vegetarian

ENTRÉE

Tomato Bell Pepper Gazpacho

19

Cucumber, chive

Black Bean Taco

23

Red cabbage, bell pepper salsa, avocado

Coconut Prawns

21

Captain morgan sauce, lettuce slaw

Beetroot Goats Cheese Salad *n vegetarian*

18

Whipped cheese, balsamic, walnut

Grilled Halloumi Salad *n vegetarian*

19

Sweet potato, wild rice, pine nut, chai seed, avocado vinaigrette

Poke Bowl

19

Rice, edamame, sesame, avocado, radish, egg, tofu

MAIN

Garden Salad

23

Mixed green, red cabbage, carrot, avocado, apple cider vinegar

Vegan Burger

Lettuce, tomato, quinoa “beef” patty, pickled cucumber

SIDES

Garden Green Salad

9

Sweet Potato Fries

7

French Fries

7

Baked Potato, Crème Fraiche, Chives

9

Local Crab Mac and Cheese

12

Grilled Asparagus

11

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DESSERT

Mango Coconut Panna Cotta 14

Tropical Fruit Platter 14

USD DAI

WATER

Amilla Still or Sparkling Water	0	0
Aqua Panna 750ml	8	4
Perrier 330ml	8	4

Amilla Fresh Coconut Water	8	0
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FRESHLY SQUEEZED JUICES

Orange, pineapple, watermelon, papaya	9	5
Apple, mango, celery, carrot, ginger	12	6

SOFT DRINKS

Coca Cola, Coca Cola Light, Coke Zero, Ginger Ale, Sprite, Fanta	4.5	0
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HOT DRINKS

We use Organic Sustainable coffee beans from Lavazza and Clipper Tea

Coffee

Espresso, ristretto, macchiato 4	0	
Café latte, double espresso, cappuccino, americano, flat white	6	0
Orange spiced macchiato	6	0

Tea and Infusions

English breakfast, earl grey, ever-green, masala chai, chamomile	6	0
Peppermint, jasmine pearls		

NON-ALCOHOLIC COCKTAILS	12	0
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Virgin colada
 Virgin mary
 Virgin mojito

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	USD	DAI
BEER		
Tiger, San Miguel	6	0
Corona, Heineken	8	4
 WINE BY THE GLASS		
SPARKLING		
Chapel Hill Sparkling Chardonnay, Australia	12	0
Ferro 13 Extra Dry Rosè Prosecco, Italy <i>No added sulphites, natural</i>	14	0
 WHITE		
Cuvée Sella e Mosca Torbato, Italy	12	0
Frascobaldi Albizzia Chardonnay, Italy	14	0
2019 Wishbone Sauvignon Blanc New Zealand	16	6
 ROSÉ AND LAMBRUSCO		
Grasparossa Tasso Sparkling Lambrusco, Italy <i>Biologically produced</i>	12	0
NV Santa Rita 120 Reserva Chile	12	0
 RED		
Kressmann Origin Merlot Cabernet <i>Organic, no added sulphites</i>	14	0
2018 Odijell Amador organic, Carmenere Chile	12	0
2019 Wishbone Pinot Noir New Zealand	19	6
 COCKTAILS		
Mojito	12	0
Margarita		
Pina Colada		
Bloody Mary		
Long Island Iced Tea		
Aperol Spritz		
 VODKA		
Smirnoff Red	10	0
Grey Goose	12	2
 GIN		
Gordon's	10	0
Tanqueray London Dry	10	0
Bombay Sapphire	12	0
Hendricks	12	0
Monkey 47	15	5
 TEQUILA		
José Cuervo Silver	10	0
Villa Pancho Silver	10	0
Patron Añejo	15	5

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 WHISKEY		
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Canadian Club	10	0
Jameson	10	0
Jack Daniels	10	0
Jim Beam	10	0
Johnnie Walkier Black Label	15	5
Chivas Regal 12yo	15	5
The Macallan 18yo	15	5
Gelnmorangie 18yo	20	10
 APERITIF		
Campari	10	0
Aperol	10	0
Pernod	10	0
Pimm's No1	10	0
Martini Bianco	10	0
Martini Russo	10	0
Dubonnet	10	0
Ricard	10	0
 DIGESTIVE		
Limoncello	10	0
Averna	10	0
Fernet Branca	10	0
 LIQUER		
Baileys Irish Cream	10	0
Sambuca	10	0
 Cointreau	 10	 0
Midori	10	0
Kahlua	10	0
Southern Comfort	10	0
Frangelico	15	5
Tia Maria	15	5
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