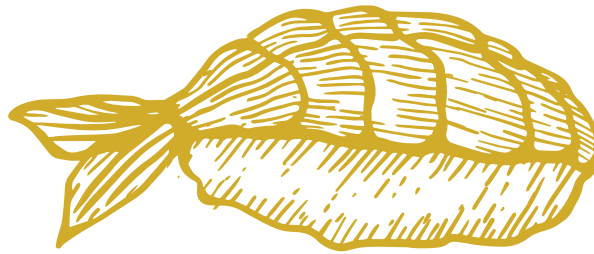


# Lunch Menu

11.30 - 16.00



Do you have any dietary wishes or allergy requests?  
Please tell us more about how we can accommodate to your wishes.

# Main Dishes

Katsu 'butter milk' chicken chili mayo - chinese cabbage L/G	17
Katsu ebi fry prawn unagi sauce - chinese cabbage L/G/CRST	17
Rib eye Philly steak sandwich milk bread - chili BBQ onions L/G	24
Black angus double smashed cheese burger bacon - BBQ sauce - lettuce L/G	16
Thai mango salad vegan 'fish sauce' dressing - chili - peanuts P/VGN	14
Green protein salad chickpeas - seeds - broccoli - herbs VGN	14
Laab Gai chicken - chili - cabbage P	16

## Poke Bowls

Tuna	17
edamame - avocado - kampyo - tsukemono - wasabi soy G	
Salmon	17
edamame - egg - avocado - pickled radish - wakame - sesame G	
Vegan	17
fried tofu - edamame - kampyo - wakame - tsukemono - sesame G	

## Ramen

Tonkotsu	18
charsi - ajitama - nori - spinach - leek - enoki G/CRUST	
Vietnamese Pho	18
brisket - fish balls - rice noodle - tauge - herbs - chili	

## Sides

Fries VGN	6
Loaded kimchi fries L	8
Broccoli kalia radiccio salad - black sesame VGN	8

# Baguettes from the

Filet Americain - shallots	8
Ossenworst - picalily mayo – gherkins	8
Roast beef - horseradish mayo	8.5
Beef carpaccio - truffle mayo - parmesan	8.5
Grilled sausage – mustard	7.5
Mozzarella - pesto - tomato V	8.5
Chicken - avocado - chipotle mayo	9
Ham - honey mustard	8
Brie - honey - walnuts V	8
Grilled vegetables - hummus VGN	8
Egg salad V	7
Tuna melt - cheddar cheese	8.5
Smoked salmon - cream cheese - shallots	8.5
Aged farmers cheese - mustard V	6.5
Young farmers cheese - mustard V	6.5
Surinamese tempeh - sambal - pickles VGN	8
Banh Mi chicken - liver pate - jalapeños	9
Baguette of the week	8.5