

set lunch

add a glass of wine \$12

\$29

dips

choose one

ARTICHOKE & HERB HUMMUS

paprika, dill, pumpkin seeds

ROASTED CASHEW HUMMUS

za'atar, gremolata, lemon

mezze

choose one

BROCCOLI SALAD

radish, tomato, almond, lemon

CHOPPED KALE

kale, bacon, mihalic cheese

PIT SMOKED AUBERGINE

tomato, chili, yoghurt, tahini, mint

FRIED CAULIFLOWER

lemon, black olive, green tahini

kebabs

choose two

TRUFFLE FALAFEL

pickled peppers, confit garlic, black olive, dukkah

SPICY SEABASS

red zhoug, rocket, red onion

CHARCOAL CHICKEN

hawajj, yoghurt, smoked tomato, cucumber, parsley

PIT SMOKED PORK RIB

green papaya, coriander, fried shallot, date barbeque sauce

PIT ROASTED LAMB LEG

chickpea hummus, broad bean, mint

sweets

chef's daily selection of dessert

All prices are in SGD and subject to GST and 10% service charge. Available Monday - Friday (except PH) from 1130am - 3pm

zero proof

non alcoholic cocktails



THE WAY TO WICKED

house zeroproof gin, cucumber cordial,
lime juice, kiwi

12

MARY'S CLEARLY MYTHICAL CURE

housemade tomato juice, agave syrup,
acidic water

12

SHE COULDN'T HELP BUT WONDER

cranberry purée, orange juice,
balsamic vinegar, rosemary

12

SWEET SPUDS & SIPPING SMITHS

japanese sweet potato cider, lemon juice, soda
housemade green apple syrup

12

AN ODE TO CAULIFLOWER

za'atar sumac cauliflower purée,
turmeric ginger honey, lemon & pineapple juice

12

THE TALE OF TAMARIND PINEAPPLE

housemade zeroproof blackstrap rum,
cinnamon anise tamarind stock, pineapple juice

12

beer

PERONI

italy

15

PILSNER URQUELL

czech republic

15

COOPERS PALE ALE

australia

16

STONE & WOOD GREEN COAST LAGER

australia

17

ZEFFER RED APPLE CIDER

new zealand (gluten free)

17

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