

## WEEKLY SPECIALS

Each main comes with a seasonal soup or mini green salad and a choice of soft drink.  
Please ask your server about drink options.

### Vegan Green Curry

eggplant, bell pepper, mixed mushrooms, quinoa and jasmine rice,  
atsuage tofu, seasonal vegetables, coconut tuile

2,720

### Peruvian Lomo Saltado

wok-fried beef, red onion, cherry tomatoes, aji amarillo pepper, fried quail egg,  
soy-oyster sauce, steamed garlic rice, fried potatoes, micro coriander

2,840

### Herb-Grilled Chicken and Green Spaghetti

chicken breast, basil pesto, green cherry tomatoes, edamame,  
green peas, goat cheese, avocado toast

2,720

### Summer Honey Salmon

grilled or king salmon, lentil and vegetable salad,  
grain mustard dressing, herbed cheese chips

2,960

## BEVERAGES

### Sparkling NV Guy de Forez Brut Reserve,

Les Riceys, Champagne, France

glass 1,540 · bottle 9,240

### Sparkling Chandon Garden Spritz,

Australia

glass 990

### White 2021 Elesko Rizling Rýnský,

Malé Karpaty, Slovakia

glass 970 · bottle 4,850

### Red 2021 Rall Wines Syrah,

Swartland, South Africa

glass 970 · bottle 4,850

### Sparkling Edenvale Sparkling Cuvee,

Australia (alcohol-free)

bottle (200ml) 880

### Suntory Draft Triple Nama

480

All prices include 10% consumption tax.

Please discuss any food allergies or dietary requirements with your server.

The weekly lunch special is not designed for sharing and should be ordered per person.