

## 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.