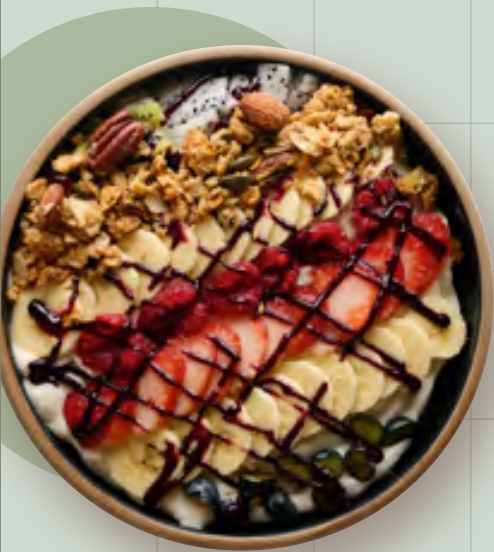


Fresh Baked Pastries

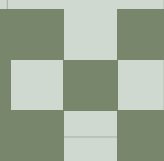
| | |
|-----------------------------|----|
| Butter Croissant G, D, E | 15 |
| Chocolate Croissant D, G, E | 18 |
| Almond Croissant D, G, E, N | 18 |
| Cheese Croissant D, G, E | 18 |



Healthy Cups

| | |
|---|----|
| Oatmeal Porridge G N VEGAN | 55 |
| Oatmeal soaked in almond milk, topped with caramelized banana, coconut yogurt | |
| Açai Bowl G, N, VEGAN | 58 |
| Fresh berries, banana, mango, dragon fruit, granola, grated coconut | |

Wraps & Sandwiches



| | |
|---|----|
| Falafel Pita Pockets D, G, SE <i>New</i> | 60 |
| Falafel, hummus, olives, gherkins, tabbouleh salad, crumbled feta, Arabic pickles, tahini | |
| Bota Chicken Wrap G, D, SE <i>New</i> | 65 |
| Harissa chicken, chickpeas, hummus, tabouleh, crumbled feta, tahini | |
| Beef Quesadilla G, D | 80 |
| Minced beef, cheddar cheese, avocado, served with sour cream, tomato salsa | |

Salad & Bowls

Bota Salad D, N, GF 62

Heirloom tomato, artichoke, asparagus, olives, cucumber, mixed peppers, onion, Greek feta, pine nuts, balsamic dressing

Mango Papaya Prawn Salad 68

S, N, SE, GF

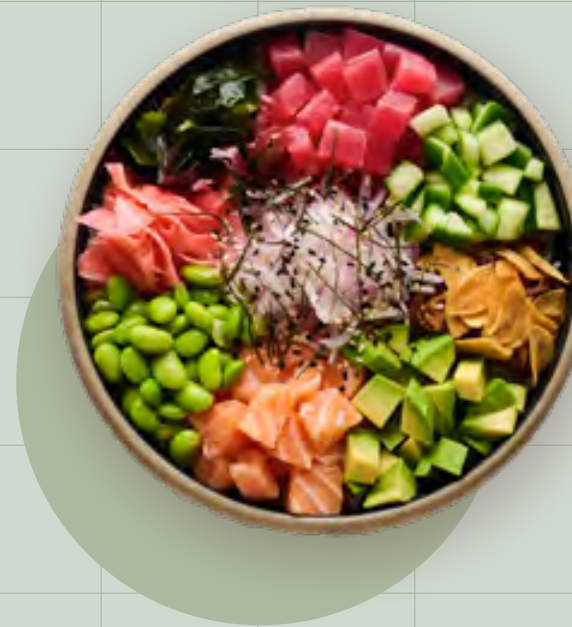
Mixed peppers, glass noodles, bean sprouts, crushed peanuts, chilli coriander dressing

Poké Bowl S, SO, SE, G, E, R 80

Salmon or tuna, edamame, kaiso salad, avocado, cucumber, red onion, pickled ginger, crispy garlic and onion, seasoned Japanese rice

Buddha Bowl SO, SE, G, VEGAN 70

Matcha noodles, buckwheat, freekeh, roasted tofu, green goddess sauce, broccolini, kale, purple potato, pickled cucumber, sprouts, sesame seeds



Maki Rolls

Teriyaki Shake G, SE, SO, S, E 75

Cooked salmon, avocado, spring onion, sesame seeds

Mango Cucumber SE, SO, G, VEGAN 68

Mango, cucumber, iceberg lettuce, sesame seeds

Philly Cheese D, S, G, SO, R 82

Crab stick, salmon, avocado, cream cheese



N - Nuts | V - Vegetarian | GF - Gluten Free | G - Gluten | D - Dairy | E - Eggs | SP - Sulphates | SO - Soy Beans

R - Raw | S - Fish and or Shellfish | P - Peanut | SE - Sesame | M - Mustard | C - Celery | A - Alcohol

Desserts

All of desserts are sweetened with low-glycemic, plant-based sugar alternative, no added sugar.

Yuzu Berry Tart ^{D, E, G}

Vanilla diplomat cream,
mixed berries

25

Dry Fruit Cinnamon Cake ^{D, G, E, N}

Mixed fruit and nuts layer cake,
cream cheese frosting

35

Basque Cheesecake ^{D, E, GF}

Served with kumquat &
blueberry compote

40

Exotic Fruit Bowl

Seasonal fruit, berries & passion fruit
sorbet served in pineapple basket

48

Vegan Chocolate Delight ^{N, VEGAN}

Vegan chocolate entremet, dates,
almond filling

30

Ice Cream ^D per scoop

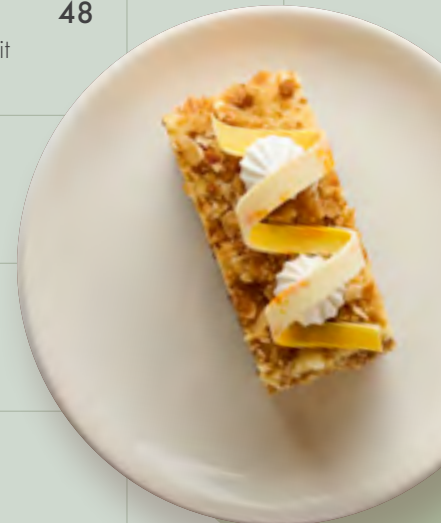
Vanilla | Chocolate | Strawberry

18

Sorbet ^{V, GF} per scoop

Mango | Lemon Mint | Raspberry

18



Snacks & Fruits

Hunter Chips

Sea Salt | Sea Salt & Cider Vinegar |
Sweet Chilli Chutney | Mature French Cheese

15

Banana | Orange | Apple

6

Roasted Peanut

Chilli | Masala

25

Chocolate

Snicker | Kit Kat | Mars | Twix

8

Roasted Almond

30

Energy Bars

Vanila Almond | Almond Coconut

15

Roasted Cashew

30

Salted Peanut Butter | Raw Chocolate & Chia

N - Nuts | V - Vegetarian | GF - Gluten Free | G - Gluten | D - Dairy | E - Eggs | SP - Sulphates | SO - Soy Beans

R - Raw | S - Fish and or Shellfish | P - Peanut | SE - Sesame | M - Mustard | C - Celery | A - Alcohol