

LUNCH EATS 12-4

SMALL PLATES

EDAMAME FALAFEL Zucchini, mint tzatziki	65.
CASSAVA SPLINTERS Crispy fried, Mango chutney, sour cream	40.
FISH DIP Smoked mahi-mahi, fennel, radish, seed crackers	65.
SHRIMP CEVICHE Coconut tigers milk, palm heart, plantain chips	85.
BURRATA TARTINE Fresh cheese, guava jam, arugula, virgin olive oil	120.

SALADS

GARDEN GREENS Baby green beans, java apple, ginger miso, poppy seeds	60.
RAINBOW TUBERS Sweet potatoes, mung bean sprouts, pumpkin seed, honey mustard	60.
CHOP SUEY Farmer's vegetable, cottage cheese, olives, organic egg	65.
CAESAR Cos hearts, aged parmesan, white anchovies, crispy chicken croutons	70.

PLATES

GREEN TEA NOODLES Tuna, seaweed, cucumber, edamame, sesame, ponzu	95.
MARKET FISH Cumin spice, ginger flower sambal, kaffir lime	100.
TACOS Soft shell crab, avocado, sweet corn mango salsa, spicy cream, pumpkin seed mojo verde	120.
LITTLE COLONEL SANDERS Buttermilk fried chicken buns, cucumber pickle, spicy mayo	120.
PIDE Lamb kofta, pine nuts, harissa, tabbouleh	120.
BURGER Grass-fed beef, cheddar, tomato relish, beetroot, pickles	130.

SIDES

GRILLED CORN chili butter, lime	40.
NAPA CABBAGE SLAW Asian pear, red radish, sesame seed	40.
LITTLE POTATOES Pink pepper, sour cream	40.
WOK-FRIED BARLEY Spinach, ginger, mushrooms, cauliflower	60.