

LUNCH & DINNER MENU

12:30 pm - 9:30 pm



BROTH & SOUPS

Ginseng Chicken (GF)	4.25
Turmeric Carrot Soup with coconut milk & kefir lime (V)	3.85

APPETIZER

Hummus Dip served with house grisini basket (V)	3.25
Maki with raw vegetables, coconut, avocado, salad leaves & miso sauce	4.65
Pickle selection kimchi, cucumber pickle, turmeric daikon	1.00

SALADS

South of France Tuna Salad	8.25
Jerusalem Artichoke sprouted quinoa salad (GF)	4.20
Shangri-La Soba Noodle Salad with shredded chicken & roasted peanut (GF)	6.85
Leafy Green Salad	3.55
Fattoush Salad	3.85

MAINS

Beijing Rice, braised eggplant topped with fried egg, garlic greens & basil (GF)	5.30
Lemongrass Island Seafood Curry with steamed rice (GF)	6.85
Pulled Beef Brisket with jujube & ginger served with kimchi & rice (GF)	10.80
Grilled Tofu, oyster mushroom, spinach, cucumber pickle & sichuan sauce rice (GF)	4.95
Basil Beef Bowl sautéed grass fed beef with glass noodles & vegetables (GF)	9.35

BURGER & CHINESE BUNS

Lockdown Burger with gruyere cheese house ketchup	7.50
Pulled Beef Brisket with jujube & ginger served with kimchi & bun	5.75
Grilled Tofu, oyster mushroom, spinach, cucumber pickle & sichuan sauce bun	4.65

SANDWICHES

Made with our Ancient Sourdough Loaf

Chicken Shawarma	4.65
Cheddar Cheese & mango chutney	5.50
Avocado and Roasted Tomato (V) (DF)	4.95
Chicken & Avocado	6.05
Eggs & vegan mayo	4.85
Spanish Tuna Roll Bun	8.25

DESSERT

Millionaire Brownie with date molasses caramel	3.10
Power Bar (GF) (DF) (V)	1.80
Chocolate Chip Vegan Cookies (GF) (DF)	1.65
Rye Chocolate Chip Cookies x 3	2.20
Raspberry Jam with White Chocolate (GF) x 3	2.20
Chocolate Banana Loaf with vegan meringue (GF)	3.10

(V) Vegan (GF) Gluten free (DF) Dairy free. Our pastries and breads are made in house with fresh milled flour, natural yeast and starters. All the above prices are inclusive of 10% VAT. All prices are subject to 10% service charge.