

The WINE LAB

Le Brunch

AVAILABLE EVERY SUNDAY
FROM 12:00 PM TILL 16:00PM

STARTERS

GUACAMOLE & TORTILLA CHIPS **13,500**
AVOCADO, CILANTRO, RED ONION, LEMON, JALAPENO

BRAISED SNAILS **36,500**
TOMATO GRAVY, SPICY PEPPER

TEMPURA SPICY PRAWN **20,500**
SPICY MAYO, SWEET SOY SAUCE

TOMATO BRUSCHETTA. (V) **5,000**
OLIVE OIL, GARLIC, BASIL, TOMATOES LAYERED
ON A TOASTED ITALIAN BREAD CROSTINI

SALADS

KALE CITRUS SALAD **25,900**
KALE, GRAPEFRUIT, AVOCADO, OLIVE OIL,
SESAME SEEDS, PEPPER

THAI BEEF SALAD **20,500**
GRILLED TENDERLOIN, EGG NOODLES, MIXED BABY
LEAVES, THAI DRESSING

**CHARRED TOMATO, PRAWN AND FETA
SALAD** **15,500**
ROCKET LETTUCE, BALSAMIC, PRAWNS, RADISH, OLIVE
OIL, CRUMBLIED CHEESE

TACOS

**BRAISED LAMB, SWEET CORN & ORANGE SALAD,
PICKLED JALAPENOS, FRESHLY MADE TACO SHELL** **20,500**

**SHRIMP, SUYA GLAZE, AVOCADO,
RED PEPPER, BLACK BEANS, JALAPENO, SWEET
CORN** **15,800**

**VEGGIE – BLACK BEAN PASTE, GUACAMOLE,
CAULIFLOWER, VEGETABLE SALSA** **20,500**

SOUPS

ASIAN NOODLE SOUP **14,500**
GRILLED CHICKEN BREAST, EGG NOODLES,
SPRING ONIONS, FRESH RED CHILI, ASIAN GREENS

ROASTED TOMATO AND CARROT SOUP **7,500**
ROASTED TOMATO, CARROT, SHALLOTS, GARLIC TOAST
CROTON AND TOPPED WITH SUN-DRIED TOMATO PESTO

GOAT BOULLION SOUP **7,500**
BONELESS BRAISED GOAT MEAT, PLANTAIN, CELERY, BOK CHOY,
CURRY LEAF, BUTTERY TOAST

SUSHI

PRAWN MAKI **25,000**
TOASTED SESAME, AVOCADO, SPICY MAYO, TOGARASHI

SPICY KARNI CRAB **20,500**
CRAB MEAT, CUCUMBER, AVOCADO, NORI, TERIYAKI SAUCE

MAKI SALMON **23,500**
SPICY SALMON, AVOCADO, CUCUMBER, NORI

PASTA

CRISPY CHICKEN WITH SAGE FETTUCCHINE **19,800**
MIXED PEPPERS, RED ONION,
PINK CREAMY SAUCE

SEAFOOD PASTA **23,500**
SHRIMP, CALAMARI, RIGATONI, PARMESAN CHEESE CREAMY OR
TOMATO SAUCE

PASTA BOLOGNESE **10,500**
BEEF BOLOGNAISE, BEEF SAUSAGE, MOZZARELLA

**SMOKED CHICKEN PASTA WITH CREAMY
HERBY SAUCE** **15,500**
CHOICE OF PASTA , RIGATONI, PENNE, FETTUCCHINE OR
SPAGHETTI", CREAM FR AICHE, OLIVE OIL,
GARLIC,SMOKED CHICKEN BREAST, SCALLION

SEAFOOD & MEAT

GRILLED TIGER PRAWNS GRILLED TIGER PRAWNS, CRUSHED POTATOES, HERB SALSA	45,500
SEAFOOD PLATTER TIGER PRAWNS, DEEP-FRIED CALAMARI, GRILLED FISH, SPICY SNAILS	57,500
SESAME RICE BOWL BOK CHOY, CRISPY ONIONS, SESAME SEEDS, BROCCOLI WITH PRAWN OR CHICKEN, OR BEEF	9,000
ROASTED PAPRIKA CHICKEN WARM KALE & PEPPER SALAD, OLIVE CHEEKS, RED ONIONS, POTATO WEDGES	20,500
SPICY PRAWNS WITH LENTILS CURRIED LENTILS, PLUMPED SULTANAS, MINTED YOGHURT, TURMERIC, STEAMED JASMINE RICE	18,500
BLACK PEPPER ROASTED BEEF SIRLOIN 220G BUTTERY POTATO BAKE, SEASONAL VEGETABLES, CHARCUTERIE SAUCE	37,500
BUTTER CHICKEN WITH ROTI MURGHA MAKHANA, CHICKEN THIGH WITH ROTI	15,500
MEXICAN RICE BOWL STEAMED BASMATI RICE, CORN, BLACK BEAN, AVOCADO, CILANTRO WITH PRAWN OR CHICKEN, OR BEEF	32,500
GRILLED T-BONE STEAK T-BONE STEAK GRILLED WITH JUS, PAN ROASTED BABY CARROT, SAUTÉ KALE SER VED WITH CHOICE OF FRIES OR MASH.	40,500
SUYA LAMB CHOPS CAULIFLOWER, CREAMY POTATO PURÉE, HARISSA ROASTED TOMATO, LAMB JUS	AUS 66,500 SA 45,500
GRILLED WHITE FISH WITH CARAMELIZED ONION AND SHERRY SAUCE GROUPER FILLET, OLIVE OIL, GARLIC, DRY SHERRY, WHITE ONIONS, PARSLEY	40,500
HABANERO SPICED LAMB CHOPS CHEF'S MARINADE WITH A TOUCH OF HABANERO AND MINT,SAUTÉ BR OCCOLI, GREEN PEAS, PLANTAIN, RODO AND TOMATO RELISH SER VED WITH SMOKY JOLLOF RICE.	55,500
SEARED BEEF FILLET CAFÉ AU LAIT, BRAISED BABY ONIONS, ROASTED SWEET POTATO, GREEN BEANS, ONION PURÉE	50,500
GRILLED FISH OF THE DAY DRIED TOMATO PETALS, COCONUT CURRY SAUCE, PAN-FRIED GREENS, MUSHY PEAS, & ANY SIDE DISH OF YOUR CHOICE	25,500
PAN-FRIED CAULIFLOWER LEMON, HERB COMPOUND BUTTER, SEASONAL VEGETABLES	19,700
RIBEYE STEAK	AUS 98,500 SA 50,500
HOISIN DUCK BREAST HONEY ROASTED PUMPKIN, GINGER INFUSED POMME PUREE, PICKLED BABY CARROTS, SAUTEED SPINACH	45,000

SIDE DISHES

SEASONED FRIES	6,500
CREAMY MASHED POTATO	6,500
FRIED PLANTAIN	6,500
CAJUN FRIEDYAM	5,500
ROASTED POTATO WEDGES	6,500
SEASONAL VEGETABLES	10,500

DESSERTS

HOT CHOCOLATE TORTE STRAWBERRY ICE CREAM, ALMOND, CHOCOLATE PASTE, STRAWBERRY	15,500
APPLE CRUMBLE VANILLA ICE CREAM, SPICED CRUMBLE	15,500
MALVA PUDDING CREAM ANGLAISE, CHOCOLATE CRUMBLE, VANILLA ICE CREAM	6,000
CARROT CAKE CARROT, CINNAMON POWDER, ALMOND NUTS,BLACK RAISIN	15,500
LEMON TART SHORTBREAD CRUST, LEMON CURD	5,500
CHEESE BOARD HOMEMADE CRACKERS, BREADSTICKS, SPREADS, CURED MEAT	52,500

TEA POTS

GINGER & SICILIAN LEMON	6,500
ENGLISH MINT	6,500
ELEGANT EARL GREY	12,800
GARDEN AFTERNOON	12,800
MAJESTIC BREAKFAST	12,800
SPLENDID CEYLON	12,800

(V) = VEGETARIAN
PLEASE INFORM YOUR SERVICE AMBASSADOR OF
YOUR DIETARY REQUIREMENTS

All Prices are inclusive of a 7.5% VAT,
5% consumption tax and Service Charge