



WELCOME TO DINNER

Chef's recommendation

Smoked duck breast (7.8)

Cranberries | Mango confit

Broccoli Creamy Soup (7.8)



Roasted Almonds

Duet of New Zealand Lamb (rump & chop) (3.2, 9)

Vegetable Ratatouille | Macaire potatoes | Provençale sauce

Chocolate Lava cake (3.2, 8)

Bailey's sauce

Wine recommendation of VIVA ONE

White wine

Chapell Hill, Sauvignon Blanc, Hungary, dry

Aroma Yellow fruit and green, gooseberries, green pepper and very fruity.
Taste Refreshing, high acidity, medium body and ditto finish

Red wine

Chapell Hill, Merlot, Hungary, dry

This unique Hungarian wine has notes of red cherries. It has an interesting pale red color.

STARTERS & SOUPS

Smoked duck breast (7.8)

Cranberries | Mango confit



Lamb's Lettuce (4.3, 7)

Potato dressing | Crispy bacon | Bread croutons



Minestrone (4.3, 9)

Pasta | Beans | Vegetables



Broccoli Creamy Soup (7.8)



Roasted Almonds

MAIN COURSES

Duet of New Zealand Lamb (rump & chop) (3.2, 9)

Vegetable Ratatouille | Macaire potatoes | Provençale sauce

Baramundi roasted on the Skin (4.7)

Green Asparagus | Thyme Potatoes | Lemon Butter sauce



Vegetable Plate & Olive Tapenade (12)

Marinated zucchini | Mushrooms | Asparagus | Artichokes | Tomatoes

DESSERT

Chocolate Lava Cake (3.2, 8)

Bailey's sauce

Pineapple and Banana Salad

Roasted Coconut

Cheese plate (4.2, 8)

Bonifaz | Munster Fermier | Rebblonchon

✓ Vegetarian dishes or dishes which can be prepared for you vegetarian.
(4.2, 9) Please contact us for allergen information.