

lime lunch ■ à la carte

Appetizers

Selection Of Mezze (VG, G) \$18

Hummus, Baba Ghanoush, Tabbouleh, Wine Leaves,
Muhammara and Assorted Arabic Bread

Fritto Misto (SF, G) \$18

Prawns, Calamari, Reef Fish, Lemon, Mussels,
Tomato Dipping Sauce and Pepperoncini

Tuna Tartar (D, G, SF) \$20

Avocado, Herbed Brioche Toast, Sliced Cucumber, Radish, Pickled Ginger

Vietnamese Rice Paper Roll

Nuoc Cham Dressing

Prawns, Spring Onion, Mint Coriander and Rice Noodles (SF, GF) \$25

Tofu, Carrot, Mint, Coriander and Rice Noodles (V, GF) \$22

Soups

Roasted Butternut Goat Cheese (V, D, G) \$22

Pumpkin Seeds and Garlic Croutons

Oriental Lentil Soup (VG, G) \$22

Lemon and Crispy Lentils

Roasted Tomato Soup ((V, D, G) \$22

Fresh Basil, Fresh Oregano, Goat Cheese, Blanched Cherry Tomatoes, Roasted Tomatoes

Contains of (N) Nuts (P) Pork (V) Vegetarian (VG) Vegan (S) Spicy (GF) Gluten Free (G) Gluten (SF) Seafood (D) Dairy
 – Sustainable

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Salads

The Caesar (P, D, G) \$20

Baby Cos Lettuce, Crispy Pork Bacon, Anchovy and Garlic Croutons
Poached Egg and Aged Parmesan

For our Caesar Salads, we have the following additions

- Grilled Chicken (D) \$24
- Grilled Tiger Prawns (SF, D) \$24

Greek Salad (V, GF, D) \$18

Feta Cheese, Olives, Cucumber, Mixed Pepper, Onion, Tomato,
Lettuce and Lemon Vinaigrette

Baby Spinach Salad (VG, N, G) \$18

Cherry Tomatoes, Endive, Mint, Pecans, Dried Cranberries,
Goji Berries, Tangy Vinaigrette and Toasted Baguette

Thai Papaya Salad with Prawns (SF, N, S) \$22

Green Papaya, Carrot, Long Bean, Cherry Tomato, Dried Shrimps,
Peanuts and Nam Jim Dressing

Thai Glass Noodle Salad (SF, S) \$22

Seafood, Thai Celery, Lime, Chili, and tossed in a Spicy Dressing

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Mains

Chef Special \$36 
Catch Of the Day

Fish and Chips (SF, G) \$26

Mahi Mahi Tempura Batter, Tartar Sauce, Served with Homemade Coleslaw, and Fries

Tuna Poke Bowl (SF) \$33

Tuna, Brown Rice, Avocado, Marinated Cucumbers, Wakame Salad,
Sprouts, Sweet Corn Habanero, Ponzu,

Phad Kaprow (S) \$30

Stir-Fried with Chilli, Garlic, Holy Basil, Poached Egg, and Jasmine Rice
Choice of Pork, Beef, or Chicken

Vegetable Malai Kofta (V, N, G) \$36

Paneer Dumpling with Tomato-Cashew Nut Gravy and Cumin Rice,
Naan Bread, Poppadum and Mango Chutney

Roasted Market Asparagus (GF, D) \$34

Fresh Herbs, Preserved Meyer Lemon, Celeriac Puree Jerusalem Artichoke.
Garlic Hollandaise, Mushroom Schnitzel

Vegetable Thai Green Curry (S, VG) \$32

Eggplants, Pumpkin, Thai Sweet Basil, Kaffir Lime Leaves,
Served with Steam Jasmine Rice

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Mains

Grilled Tuna Steak (SF, D) \$40

King Oyster Mushroom, Wilted Pak Choy, Cauliflower,
Potato Puree, with Tomato and Olive Fondue

Phad Thai Noodles (V, N, S) \$28

Sweet and Sour Stir Fried Phad Thai Noodles, Chives, Bean Sprout, Onion, Garlic
Tofu with Crusted Peanut and Chilli Flakes Serve with Lime Wedges on the side

- Chicken \$30
- Prawns \$32

Sushi and Sashimi

- Daily Sushi Roll and Nigiri 6 Pieces \$30
- Daily Sashimi "Tuna, Reef Fish and Salmon" 12 Pieces \$28
- Combination "Daily Sushi 4 Pieces and Sashimi 9 Pieces" \$34
- Avocado, Cucumber Chives and Toasted Sesame Seeds (V) \$28
Wasabi, Pickled Ginger and Kikkoman Soya Sauces

House Pasta

Mezzi Rigatoni (G, D) \$30

Dry-Aged Beef Ragout, Parmesan Fondue.

Pappardelle (G, D, N) \$32

Kale Sauce, Broccoli, Preserved Lemon, Roasted Garlic, Parmigiano,
Roast Croutons, Chili Flakes, Olives

Craft Your Pasta (G, D) \$30

Spaghetti | Linguini | Penne

Carbonara, Napolitana, Alle Vongole, Aglio E Olio, or Bolognese

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Burger, Sandwiches and Panini

Pit Boss Burger (G) \$36

Wagyu Beef, Roma Tomato, Dill Pickle, Crushed Avocado, Mixed Leaf Salad, Corn Chips, Beetroot Dip and Pico De Gallo

Beyond Burger (VG) \$32

Charcoal Bun, Plant-Based Meat Patty, Avocado, Tomato, Red Onion, Mixed Leaf Salad with Corn Chips, Beetroot Dip and Pico De Gallo

The Turkey Club Sandwich (G) \$22

Turkey Ham, Fried Egg, Turkey Bacon, Lettuce, Tomato, Cucumber, Corn Chips and Pico De Gallo

Tuna Pita (SF, S, G) \$28

Maldivian Chili, Pita Bread, Anchovies, Capers, Coriander Aioli, Fennel, Radicchio Salad, French Fries

Panini (G, D) \$24

Plum Tomato, Fresh Mozzarella, Olive Tapenade, Corn Chips, and Pico De Gallo

Grilled Chicken Cobb Wrap (G, D, P) \$25

Egg, Avocado, Romaine, Crispy Bacon, Roasted Tomato, Red Onion, Herbed Goat Cheese, Lemon Vinaigrette, Rocket, Served with French Fries

Beef Short Ribs on Corn Tortillas (G, S) \$28

Carrot, Ginger, Gochujang Slaw, Pickled Cucumber, Coriander, Sweet Potato Fries

Grilled Cheese and Beef Quesadilla (D, G) \$25

Dry Aged Tenderloin, Tortillas, Provolone Cheese, Parmesan, Pickled Jalapeno Red Onion, Fresh Rocket

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