

GLUTEN FREE MENU



BREAKFAST 6:30am-11:30am

GRITS HOMINY 14

Slow cooked with sides of raw sugar, sun-dried fruits Choice of whole milk, skim milk or soy milk

SMOKED SALMON BAGEL 14

Smoked Alaskan salmon plain with cream cheese, chives, red onion and capers

* EGG BENEDICT 19

Toasted English muffin with Canadian bacon, poached egg topped with hollandaise

BREAD BASKET 16

Blueberry muffins, English muffins, white bread & rolls

BELGIUM WAFFLES 17

Thick waffles topped with caramel-pecan cream Vermont maple syrup & whipped butter

GRIDDLE PANCAKES 16

Plain, blueberries or banana with Vermont maple syrup

FRENCH TOAST 18

Lightly battered and pan-fried white bread served with whipped cream and Vermont maple syrup

CHARCUTERIE 26

Selection of cured & dried ham, sausages and deli meats with toasted white bread

LUNCH 12pm-2:30pm

PENNE PASTA 24

With choice of homemade tomato sauce with basil or Genovese sauce

LASAGNA 24

Vegetable lasagna in marinara sauce

CHEESE & PEPPERONI PIZZA 22

Oven baked pizza with tomato, pepperoni & mozzarella, drizzled with extra virgin olive oil

* KOBE BEEF BURGER 28

Our custom recipe with your choice of toppings and cheese: Bib lettuce, beefsteak tomato, caramelized onions, apple wood smoked bacon, Black Forest ham, smoked cheddar cheese, Gruyere cheese, goat cheese, blue cheese and sautéed wild mushrooms

LENTIL CURRY 26

Yellow lentils tempered with mustard, chilly and curry leaf served with basmati rice, pickle and chutney

UTTAPAM 22

Savory Indian Lentil pancake , onion, tomato & cilantro served with coconut chutney

SPINACH & TOFU CURRY 26

Fried tofu & spinach curry tempered with cumin & coriander served with basmati rice,

DINNER 6pm - 10pm

PAD THAI 22

Rice noodles stir-fried with sweet chili sauce, shrimps, peanuts, green onion and sprouts

XO FRIED RICE 20

Jasmine rice tossed with seafood, bean, carrot, scallion & silver sprout in sesame oil

MURGH MAKHANI 32

Tandoori roasted marinated chicken, in creamy Indian curry, steamed basmati rice, and lentils

ANGUS TENDERLOIN 38

Angus beef tenderloin with layered potatoes, caramelized onion, sautéed spinach and bordelaise sauce

* Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb milk, poultry or shellstock reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw

VEGAN MENU



BREAKFAST 6:30am-11:30am

IRISH STEEL CUT OATMEAL 14

Slow cooked with sides of raw sugar, sun-dried fruits. Served with soy milk

GRITS HOMINY 14

Slow cooked with sides of raw sugar, sun-dried fruits Choice of whole milk, skim milk or soy milk

BELGIUM WAFFLES 17

Thick Belgium waffles served with Vermont maple syrup

GRIDDLE PANCAKES 16

Plain, blueberries or banana with Vermont maple syrup

LUNCH 12pm-2:30pm

Small Plates

CHEF'S SALAD 16

Hearty salad of mixed leaves with tomatoes, cucumber, beets, haricot vert beans in lemon mustard dressing and toasted garlic crisp

CARPACCIO 18

Oyster baked carpaccio with sesame yuzu dressing, micro salad and rice crispies

PANI PURI 16

Crispy hallow puffs, filled with chick peas, potatoes and a shot of minted tamarind water

PA JEON 14

Korean pancake with scallion served with a soy vinegar dipping

Soup

MINISTRONE 16

A hearty vegetable soup with tomatoes, basil and macaroni

GREEN APPLE AND ARUGULA SOUP 16

Chilled apple, celery and arugula soup with micro cress salad

TOMATO AND BASIL BROTH 16

Essence of tomato and basil with vegetable garniture

Entrees

LENTIL CURRY 26

Yellow lentils tempered with mustard, chilly and curry leaf Served with basmati rice, pickle and chutney

UTTAPAM 22

Savory Indian lentil pancake with onion, tomato and cilantro served with coconut chutney

SPINACH AND TOFU CURRY 26

Fried tofu and spinach curry tempered with cumin and coriander, served with basmati rice

SOBA NOODLE 22

Chilled soba noodle with cabbage in goma dare sauce

PENNE TOSCANO 24

Penne tossed in chilies with homemade tomato sauce, olives and basil

DINNER 6pm - 10pm

PAD THAI 22

Rice noodles stir-fried with sweet chili sauce, peanuts, green onion and sprouts

VEGETABLE FRIED RICE 20

Jasmine rice tossed with bean, carrot, scallion and silver sproutin soy sauce and sesame oil

STIR FRY VEGETABLE 12

Stir fried vegetable with garlic and soy

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