

# Bayside Lunch

Our Chefs partner with local farms and food producers in a commitment to showcase locally grown, sustainable and organic ingredients in all our cuisine

## Starters

<b>Crispy Calamari</b> , Miso Aioli, Togarashi	26
<b>Salmon Crudo</b> , Yuzu Kosho, Tomato, Shaved Onion (GF)	28
<b>Crab Toast</b> , Herb Aioli, Lemon, Torn Herbs	28
<b>Italian Burrata</b> , Heirloom Tomato, Arugula, Prosciutto (GF)	26
<b>Jerk Spiced Chicken Wings</b> , Hot Honey	24

## Salads

<b>Farmer's</b> , Local Mixed Greens, Shaved Vegetables, Homemade Balsamic Vinaigrette (V, VG, GF)	18
<b>Mediterranean</b> , Pine Nuts, Roasted Pepper, Feta, Olives, Yogurt & Herb Dressing (V, GF)	22
<b>Kale</b> , Goat's Cheese, Toasted Almonds, Sherry-Herb Vinaigrette (V, GF)	20
<b>Little Gem</b> , Caesar Dressing, Parmesan, Herb Breadcrumbs (V)	18
Add Chicken      5                      Add Fish              5                      Add Shrimp          8	

## Pizzas

<b>Margherita Pizza</b> , Fresh Mozzarella, Basil, Tomato (V)	20
<b>Pepperoni Pizza</b> , Tomato Sauce, Oregano	24
<b>Spicy Chicken Pizza</b> , Red Onion, Jalapeño, Roasted Pepper	24
<b>Roasted Local Vegetable Pizza</b> , Goat's Cheese, Parsley (V)	20

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free

(AI/MAP/LDM (1 Appetizer, 1 Main Course and 1 Dessert per person)

All items subject to market availability

\* Indicates a Supplement Charge for the AI/MAP/LDM meal plan. Prices are subject to 10% service charge and 10% VAT. All prices are quoted in United States Dollars. We kindly request abstaining from smoking.

Please inform us of any food allergies, intolerances or sensitivities before you place your order

## Burgers & Sandwiches

<b>Prime Beef Burger</b> , Onion Marmalade, White Cheddar	29
<b>Grilled Chicken Club</b> , Heirloom Tomato, Smoked Bacon, Garlic Aioli	28
<b>Portobello Katsu Sandwich</b> , Shaved Cabbage, Bulldog Sauce (V, VG)	24
<b>Roasted Vegetable Wrap</b> , Feta, Tzatziki (V)	28
<b>Fried Chicken Sandwich</b> , Dill Pickles, Brioche Bun	26

## Tacos

<b>Shrimp</b> , Avocado, Pico de Gallo, Chipotle Crema	26
<b>Hanger Steak</b> , Roasted Tomato & Habanero Salsa, Pickled Red Onion	26
<b>Chicken Tinga</b> , Avocado & Jalapeno Salsa, Pico de Gallo	24
<b>Roasted Pepper &amp; Braised Bean</b> , Feta, Avocado (V)	22
<b>Tempura Tofu</b> , Charred Corn & Red Onion Salsa (V, VG)	20

All Burgers, Sandwiches and Tacos served with Fries or Salad and can be made with Gluten Free Bread on request

## Entrées

<b>Poke Bowl</b> , Macadamia Nuts, Fried Garlic, Scallions, Sesame Seeds, Toasted Chili Soy Sauce	35
<b>Chicken Paillard</b> , Chimichurri, Arugula (GF)	45
<b>Homemade Tagliatelle</b> , Prime Beef Bolognese, Oregano, Parmesan	30
<b>Field Mushroom Risotto</b> , Parmesan, Parsley (V, GF)	35
<b>Ricotta Gnocchi Pomodoro</b> , Aged Parmesan, Basil (V)	30

## Desserts

<b>Walnut &amp; Honey Pie</b> , Vanilla Ice Cream (V)	12
<b>Pecan Nut Brownie</b> , Whipped Cream (V)	12
<b>Red Berry Posset</b> , Fruit Chips (V)	12
<b>Morello Cherry Pie</b> , Lemon Sorbet (V)	12
<b>Selection of Homemade Sorbets &amp; Ice Cream</b>	12
Ice Cream - Vanilla, Pistachio, Banana, Caramel, Strawberry, Marshmallow, Honey, Chocolate, Alfredo (V)	
Sorbet - Tropical Exotic, Lemon, Mango (V, VG)	

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