

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

Crispy Calamari , Miso Aioli, Togarashi	26
Salmon Crudo , Yuzu Kosho, Tomato, Shaved Onion (GF)	28
Crab Toast , Herb Aioli, Lemon, Torn Herbs	28
Jerk Spiced Chicken Wings , Hot Honey	24

Salads

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

Pizzas

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

Tacos

Shrimp , Avocado, Pico de Gallo, Chipotle Crema	26
Chicken Tinga , Avocado & Jalapeño Salsa	24
Roasted Pepper & Braised Beans , Feta, Avocado (V)	22
Tempura Tofu , Charred Corn & Red Onion Salsa (V, VG)	20

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

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

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

All items subject to market availability

* Indicates a Supplement Charge for the AI/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

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

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

Entrées

Tuna Poke Bowl , Macadamia Nuts, Fried Garlic, Scallions, Sesame Seeds, Toasted Chili Soy Sauce	35
Chicken Paillard , Chimichurri, Arugula (GF)	45
Homemade Tagliatelle , Prime Beef Bolognese, Oregano, Parmesan	30
Field Mushroom Risotto , Parmesan, Parsley (V, GF)	35

Desserts

Walnut & Honey Pie , Vanilla Ice Cream (V)	12
Pecan Nut Brownie , Whipped Cream (V)	12
Creamy Blueberry & Pistachio Tartlet , Peanut Ice Cream (V)	12
Almond Pavlova , Mixed Fruits, Exotic Sorbet, Vanilla Anglaise (V, GF)	12
Selection of Homemade Sorbets & Ice Cream	12
Ice Cream - Vanilla, Pistachio, Banana, Caramel, Strawberry, Marshmallow, Honey, Chocolate, Alfredo (V)	
Sorbet - Tropical Exotic, Lemon, Mango (V, VG)	
Create your own Ice Cream Sundae , Vanilla Ice Cream, Strawberry Ice Cream, Chocolate Ice Cream (Choice of 4 Toppings/Sauces)	13
Fruit Gummies , M&M's, White Chocolate, Rainbow Sprinkles, Chocolate Sprinkles, Cherries (V, GF)	
Chantilly Cream , Chocolate Sauce, Digestive Biscuit, Chocolate Chip Cookies, Hershey Chocolate Bar	
Additional Toppings/Sauces	1

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