

# lime dinner ■ à la carte

## Appetizers

### Vitello Tonnato (D) \$22

Veal Tenderloin, Creamy Tuna Espuma with Caper Berries,  
Oven Dried Tomatoes and Rocket

### Seared Crudo (SF) \$18

Fresh Fish of The Day, Lemon Zest, Lemon Juice, Olive Oil, Chives,  
Black Olive Soil, Sea Salt Wild Rocket

### Tuna Tartar (D G D) \$20

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

### Miso And Mushroom Panna Cotta (V, G, D, N) \$25

Fine Herbs, Toasted Brioche, Pickled Shimji, Olive Oil, Pistachio

### Beet Tabbouleh (VG, N) \$24


Granny Smith, Beetroot, Walnut, Crushed Wheat, Tomato,  
Mint Leaves, Lemon, and Extra Virgin Olive Oil

### Thai Papaya Salad with Prawns (SF, S, N) \$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, Chilli, Tossed in a Spicy Dressing

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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## Soups

### Oriental Lentil Soup (VG) \$22

Lemon and Crispy Lentils

### Roasted Butternut (V, D) \$22

Goat Cheese with Pumpkin Seeds and Garlic Croutons

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

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

## Salads

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

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


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

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

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

### Baby Spinach Salad (V, G, N) \$18

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

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## 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,  
Roast Croutons, Parmigiano, Chili Flakes, Olives

### Mushroom Risotto (V, D, N) \$32

Green Peas, Rocket, Roasted Walnut Crumble, Truffle


### Mushroom Ravioli (V, G, D, A) \$33

Spinach Dough, White Wine Sauce, Broccolini, Semi Dry Tomato, Shaved Parmesan,  
Stuffed with a Mushroom Duxelles

### Craft Your Pasta (D,G) \$30

Spaghetti | Linguini | Penne

Carbonara, Napolitana, Alle Vongole (S F) Aglio E Oli, or Bolognaise

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## Mains

### Roasted Spatchcock (D,G,A) \$46

Turned Vegetables, Green Peas, Leeks, Dill, Classic White Wine Lemon and Herb Sauce

### Lamb Rack (D) \$55

Cauliflower and Potato Puree, Roasted Baby Carrots,  
Amaranth Crust, Wilted Kale, and Mirin Jus

### Aged Angus Beef Tenderloin (D) \$52

Truffle Mashed Potato, Smoked Confit White Onion, Glazed Asparagus,  
and Cherry Tomato with Black Truffle Jus

### Grilled Tuna Steak (SF, D) \$40

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

### Chef Special \$36

Catch Of the Day

### Pan Seared Black Cod (Sf, D) \$55

On Chickpea Puree, Preserved Lemon, Haricot Vert, Carrot

### Maldivian Fried Sea Bass (Sf, S) \$32


Steamed Rice, Dhal Curry, Lime, Mint Yogurt Sauce, Grilled Vegetables

### Roasted Market Asparagus (G, F) \$34

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

### Grilled Cauliflower Steaks (V, G, Gf) \$28

Confit Spring Onions, Smoked Paprika, Chimichurri Sauce,  
Braised Celeriac Puree

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## Mains

### Lobster Curry (S, SF) \$55

Basil Leaves, Chilli Paste, Coconut Milk, and Garlic Vermicelli Noodles

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

Eggplants, Pumpkin, Thai Sweet Basil, Kaffir Lime Leaves, Coconut Milk, and Jasmine Rice

### Indian Style Butter Chicken (S, N, G) \$30

Curry with Tomato and Cashew Nut Gravy  
Served with Naan Bread or Basmati Rice, Pickle and Papadum

### Moroccan Tagine (S, D, G)

Slowly Cooked Aromatic Spices, Prunes, Apricots, Vegetables, and Tomatoes.  
Giant Couscous, Olives, Haloumi Cheese, and Tabbouleh

- Stewed Beef Cheek **\$36**
- Vegetable Kofta (V) **\$30**

### Phad Kaprow (S) \$30

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


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

Sweet and Sour Stir Fried Phad Thai Noodles, Chives, Bean Sprouts, Onion, Garlic  
Tofu with Crusted Peanut and Chilli Flakes

- Chicken **\$30**
- Prawns **\$32**

### Tom Yum Goong (SF, D) \$30

Aromatic Thai Prawn Soup Flavoured with Lemongrass, Chili, and Galangal.  
Mushrooms, Coriander, Evaporated Milk, Lime Juice and Jasmine Rice

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