

LUNCH

STARTERS & SOUPS

| | |
|--|----|
| Aromatic chicken broth, chicken quenelles, carrot, celery shave | 21 |
| Minestrone soup with spring vegetables, basil, plum tomato, pesto | 21 |
| Arborio rice, mushroom arancini with tomato sauce | 21 |
| Plum tomato, black olives, shallots, sweet chilly on French baguette | 21 |
| Tropical silky Lobster soup infused with Parsley oil | 25 |
| Frito misto of Prawn, zucchini, onion, cocktail sauce | 30 |

SALADS

| | |
|--|----|
| Quinoa, Avocado, Chickpeas, Halloumi Cheese | 25 |
| Bocconcini mozzarella salad with rocket cream, truffle oil | 25 |
| Latitude Cesar, romane, anchovy, egg, bacon, parmesan, chicken/tuna/prawn | 25 |
| Movenpick garden salad with red wine poached pear | 25 |
| Spice infused beetroot, feta, orange, walnut, olives, lettuce, ginger soya | 25 |
| Hand-picked leaves, broccoli, bean, avocado, pomegranate, honey mustard | 25 |
| Tropical mango, bocconcini, olive, olive, cheese croute, spicy lemon | 25 |
| Giant king prawn, chili, kafir lime, longan, sweet chili Asian dressing | 28 |

SANDWICHES & BURGERS

| | |
|--|----|
| Latitude club, chicken, fried egg, iceberg, tomato, bacon, mayo | 25 |
| Chicken Burger, tomato, caramelize onion, lettuce, cocktail sauce | 25 |
| Crispy vegetable burger broccoli, Chickpea, guacamole, beetroot bun | 25 |
| Burrito, prawn, vegetable, rice, cheese, guacamole, salas, sour cream | 25 |
| Black Ink Wagyu Burger, bacon, tomato, caramalised onion, Japanese, mayo | 30 |

(V) vegetarian / (P) pork / (N) nuts / (S) spicy / (A) alcohol / (SF) shellfish / (G) gluten / (GF) gluten free.

Please notify your server if you have any food intolerances or allergies.

All prices are in US dollars and subject to 10% service charge and 12% GST.

LUNCH

PIZZA

| | |
|--|----|
| Margherita, basil, mozzarella cheese, tomato Sauce | 22 |
| Four Cheese, mozzarella, gorgonzola, parmesan, cheddar | 25 |
| Villaggio beef, capsicum, black olives, tomato, cheese | 28 |

PASTA & RICE

| | |
|--|----|
| Penne, tomato, Basil, mozzarella, cherry tomato, pesto | 21 |
| Fettuccine Alfredo, white sauce, mushroom, chicken | 25 |
| Spaghetti marinara with shrimps and mussels | 28 |
| Aromatic lobster Risotto with mascarpone cream, butter, bisque jus | 28 |

MAIN COURSES

| | |
|---|----|
| Lobster grill or thermidor, potato, garden salad (per 100 gm) | 15 |
| Catch of the day, grill fish with cauliflower puree, baby carrot | 28 |
| Grilled cottage cheese, bell pepper and cherry tomato | 28 |
| Chicken pepper steak, grill vegetable, mushroom sauce | 28 |
| Catch of the day, bacon wrap fish, asparagus, creamy tarragon sauce | 30 |
| Seared fresh tuna steak, pumpkin cream, mix lettuce | 30 |
| Free range chargrill chicken breast with potato confit, broccoli | 30 |
| Giant grill king prawn, aspergas, herb butter sauce | 35 |
| Lamb chops, mushroom, served with veal jus | 45 |
| Grass-fed Striploin served with mix vegetable, veal jus | 50 |
| Grill Angus beef tenderloin, green beans veal jus | 50 |

(V) vegetarian / (P) pork / (N) nuts / (S) spicy / (A) alcohol / (SF) shellfish / (G) gluten / (GF) gluten free.

Please notify your server if you have any food intolerances or allergies.

All prices are in US dollars and subject to 10% service charge and 12% GST.

LUNCH

SIDES DISHES

| | |
|-------------------|----|
| Steam vegetable | 7 |
| Grilled vegetable | 7 |
| Steam Rice | 7 |
| French Fries | 7 |
| Potato wedges | 7 |
| Mash potato | 7 |
| Green Salad | 7 |
| Onion rings | 10 |

DESSERTS

| | |
|---|----|
| Mövenpick Ice Creams, choice of vanilla, strawberry and chocolate (per scoop) | 5 |
| New York cheesecake with blueberry compote and chanthilly cream | 18 |
| Traditional carrot cake with cream cheese and vanilla ice cream | 18 |
| Almond fig financier served with forest berry sorbet | 18 |
| Apple strudel, almond croquante, cream anglaise | 18 |
| Slice tropical fruit platter | 18 |
| Luxury Valrhona chocolate caprese, vanilla ice cream and romanoff sauce | 22 |

(V) vegetarian / (P) pork / (N) nuts / (S) spicy / (A) alcohol / (SF) shellfish / (G) gluten / (GF) gluten free.

Please notify your server if you have any food intolerances or allergies.

All prices are in US dollars and subject to 10% service charge and 12% GST.

LUNCH

Go Healthy

SALAD

Buffalo mozzarella salad, tomato, rocket cream, truffle oil

Quinoa, Avocado, Chickpeas, Halloumi Cheese

Movenpick garden salad with red wine poached pear

SOUP

Quenelles Chicken Soup Quenelles with carrot and celery shave

BURGERS

Roasted broccoli, Chickpea vegan burgers, tomato confit

MAIN COURSE

Seared fresh tuna steak, pumpkin cream, mix lettuce

Free range chargrill chicken breast with potato confit, broccoli

Fresh catch of the day, fish with cauliflower puree, baby carrot

Grilled cottage cheese, bell pepper and cherry tomato

SIDES DISHES

Green Salad

Steam vegetable

Steam Rice

(V) vegetarian / (P) pork / (N) nuts / (S) spicy / (A) alcohol / (SF) shellfish / (G) gluten / (GF) gluten free.

Please notify your server if you have any food intolerances or allergies.

All prices are in US dollars and subject to 10% service charge and 12% GST.