



SELECTIVE

Seasonal À La Carte Selection

STARTERS

Soup 9.

Please enquire as to Today's Creation

Tom Kha Gai 12.

Roasted Chicken, Prawn, Straw Mushroom, Bamboo Shoots, Chill Paste Coconut Broth

Caesar 11.

Romaine Lettuce, Crumbled Smoked Bacon, House-Made Dressing, Grana Padano Shards, Capers
Add Chicken 8.

Reds And Greens 11.

House Composed Lettuces, Clarmell Farms Chèvre, Dried Cherries, Fig and Sherry Vinegar Dressing

Ebi Mayo 12.

Tempura Prawn, Spicy Mayo, Uzu Tobiko, Shrimp Chip

Albacore Tuna Niçoise 14.

Frisée Lettuce, Fine Green Beans, Soft Quail Egg, Bacon Vinaigrette, Black Olives

MAINS

Fish And Chips 16.

Battered Cod, Fries, Rémoulade, House 'Slaw

Chicken Pot 16.

White and Dark Meat, Smoked Bacon, Root Vegetables, Mushrooms Peas, Confit Garlic, Roasted Chicken Gravy, Puff Pastry Lid

Pasta Bianco 17.

Pulled Chicken, Smoked Bacon, Wild Mushroom, Roasted Tomatoes Asiago Cheese, Garlic Cream Sauce

Charred Steak Salad 18.

Medium-Rare Strip Loin, Delectable Greens, Vine-Ripened Tomatoes, Chèvre, Black Olive Dust, Cracked Mustard Seed, Rosemary, and Horseradish Dressing

Crisp-Skinned Trout 19.

Saffron Infused Cauliflower Purée, Fine Beans, Potato Pave, Confit Shallot and Tomato Ragout

Duck² 19.

Sous Vide Duck Breast, Pulled Leg Confit, Truffle Potato Croquette, Blueberry Gastrique

Bourbon Braised Beef Short Ribs 19.

Apple Wood Smoked Cheddar Mash, Grilled Rapini, Maple Mustard Infused Braising Liquor

Monday to Friday 11:30am to 1:30pm

Prices are exclusive of taxes and gratuities

perspectives / options

Clifford Lyness, Cuisine



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SANDWICHES

Brookstreet Club 15.

Pullman's Loaf, Vine Ripened Tomato, Maple Bacon
Pulled Chicken, Aged White Cheddar

Burger 15.

Butter Lettuce, Onion Relish, Chipotle Ketchup, Aged White Cheddar, Smoked Bacon

Beef Dip 15.

Thinly Sliced Black Angus Beef, Caramelized Onion, Roasted Peppers, Panini grilled Art-is-in Baguette
Horseradish Mayo

Lemon-Basil Lobster Sandwich 19.

Art-Is-In Bread, Nova Scotia Lobster, Avocado, Frisée, Crisp Herbed Potato Chips, House 'Slaw

Au Naturel's Pizza 14.

Basil Pesto, Asparagus, Spinach, Feta, Mozzarella, Oven Reduced Tomato



BUSINESS LUNCH

Three Course Express Lunch for **23**.

Simultaneous Service on a Tonga Tray

STARTERS

Soup 9.

Please enquire as to Today's Creation

or

Pickled Beets Salad

Clarmell Pure Goat Cheese, Maple Roasted Walnut, Mojito Vinaigrette

MAINS

Shore Lunch

Pan Fry Pickerel, Pommes Anna, Bacon Lardon, Champagne Beurre Blanc

or

Braised Lamb Shepherd's Pie

Roasted Garlic Mash, Glazed Heirloom Carrots, Grilled Broccolini, Forte Braising Liquor

DESSERT

Espresso Brownie

Burnt Orange Caramel, Coco Wafer

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