

APPETIZERS & SALADS

1. **Crispy tortilla** 170.-
With our delicious house-made guacamole dip
2. **Crispy Squid with Tartar Sauce** 220.-
Squid marinated with ginger and sesame oil. Golden-fried and served with green chilies and spring onions
3. **Baby Romaine Salad Sauce** 240.-
Dressed with Parmesan and crispy bacon. Served with grilled paprika and oregano-marinated chicken breast and sundried tomato sauce
4. **Cajun Chicken and White Bean Salad** 220.-
Mixed greens and vegetables topped with sliced Cajun-marinated barbecued chicken, white beans in tomato sauce, black olives and Parmesan. Served a top flat bread with truffle-tomato vinaigrette
5. **Shrimp cocktail** 260.-
Grilled shrimp marinated in coriander and lemon. Served with our very own cocktail sauce with salad
6. **Classic Greek Salad** 200.-
Fresh tomatoes, cucumbers, bell peppers and onions dressed with red wine-oregano vinaigrette. Served with olives and Feta cheese

SANDWICHES & BURGER

7. **Focaccia Sandwich** 190.-
Filled with carved cooked ham, cheddar cheese, tomatoes and fresh greens. Served with honey-mustard mayo and French fries
8. **Southwest Ciabatta Sandwich** 240.-
Filled with Cajun-marinated grilled chicken breast, fresh tomatoes, gruyere cheese and guacamole. Served with house-made potato fries
9. **Angus Beef Burger** 300.-
In a homemade bread bun with grilled mushrooms, caramelized onions, cheddar cheese, fresh lettuce and tomatoes. Served with pink truffle sauce and French fries
10. **French Baguette Steak Sandwich** 380.-
Filled with Australian beef tenderloin, fresh tomatoes, gruyere cheese, caramelized onions and oregano-tomato sauce. Served with house-made potato fries
11. **Club Sandwich** 220.-
From-scratch pesto, chicken breast, caramelized onions, egg, bacon, melted mozzarella, sliced tomato, wild arugula and toasted bread and potato fries
12. **Grilled pork ribs BBQ** 390.-
Pork ribs glazed with BBQ sauce and fresh rosemary. Served mixed salad and French fries
13. **Meat Balls** 290.-
Braised beef meatballs in a tomato, oregano and black olive ragu. Served with crispy grilled focaccia croutons
14. **Deep fried chicken nuggets** 190.-
Served with our cocktail sauce with salad and French fries

AL Dente ITALIAN BISTRO Lunch Menu

Served from
11.30 A.M. to 5:00 P.M.

15. **Tuna sandwich and focaccia bread** 380.-
beef sliced thin, tomatoes and lettuce with sundried – tomatoes, tuna, caramelized onions, focaccia and French fries
16. **Ham & cheese Panini** 190.-
Classic ham & cheese with thinly sliced tomatoes in a soft wide Panini roll, French fries

THAI

17. **Nasi goreng (Indonesian stir-fried rice)** 180.-
Chopped chicken breast, prawns, shredded omelet and tomatoes sauce. Served with Chicken satay
18. **Classic Chicken Satay** 170.-
Served with homemade peanut sauce, marinated cucumbers and mixed salad
19. **Chicken Drumstick Confit with Panang Curry Sauce** 250.-
Served with homemade panang curry sauce, coconut milk, kaffir lime leaves and steamed jasmine rice
20. **Classic Stir-fried Thai Noodles "Pad Thai"** 220.-
With shrimp. Served in an omelet with crushed peanuts, chives, bean sprouts and fresh lime
21. **Spring Rolls** 190.-
Deep-fried homemade spring rolls filled with seasonal vegetables. Served with sweet chili sauce and plum sauce
22. **Thai Green curry Chicken** 180.-
Chicken and green curry with eggplants, coconut milk and fresh Thai basil. Served with steamed jasmine rice
23. **French Fries** 140.-
Served with both pink truffle sauce and Parmesan cream sauce
24. **Potato wedges with crispy bacon** 140.-
Served with a lovely melted cheddar cheese sauce

DESSERT

25. **Fruit Platter** 110.-
Fresh local seasonal fruit
26. **Homemade Profiteroles** 200.-
Filled with Chantilly sauce and topped with dark chocolate mousse
27. **Torta Al Formaggio** 190.-
Classic cheese cake with Amarene sour cherries and seasonal fruits

"We are happy to accommodate all diets.
Should you have any other requirements"

All prices are inclusive government vat