

## FRESH

DAILY FRESH OYSTERS - HALF / DOZEN Calamansi, ponzu, scallion, quail egg	45 each
LIMEWOOD SEAFOOD PLATTER A selection of raw seafood	390
LIMEWOOD GUACAMOLE Avocado, chicharron, sea urchin, ikura, tortilla chips	190
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NORWEGIAN SALMON TARTARE Coconut water, kaffir lime, ginger	160
SPICY AUSTRALIAN BIG EYE TUNA POKE Avocado, pickled red onion, chipotle, togarashi	295
SPICY TIGER PRAWN ROLL Avocado, arugula, prawn sauce, rice paper roll	135
SUSTAINABLE YELLOWTAIL fragrant Thai herbs, birds eye chili, hot and sour dressing	180
COMPRESSED WATERMELON Thai basil, toasted peanuts, mint, cherry tomato, radish	95
VIETNAMESE CRAB SALAD Creamed coconut corn, shishito pepper, toasted nuts	145
SLOW BRAISED THAI STYLE PORK BELLY Lemongrass, fish sauce, crispy shallot, smashed cucumber salad	155
PACIFIC LOBSTER SALAD Gem lettuce, avocado, yellow curry mayo, crispy shallots	295

## MEATS

HAWAIIAN HULI HULI CHICKEN Flour tortillas, sour cream, guacamole, fresh herbs	245
BBQ AUSTRALIAN M5 WAGYU SIRLOIN with a choice of chimichurri or crying tiger sauce	480
WHOLE ROASTED FREE-RANGE JERKED CHICKEN Caramalised pineapple, mango habanero sauce	295
BBQ NEW ZEALAND LAMB RACK Penang curry, green peppercorns, fragrant herbs, kaffir lime	395
48HR CHARRED BEEF RIBS Mango infused BBQ sauce, toasted sesame seeds cilantro	490

## COCKTAILS

LIMEWOOD FRESCA Gin / green chartreuse / lemon / pistachio / watermelon / basil / black pepper	105
LIMEWOOD SANGRIA Tequila / agave / nutmeg / rosemary / fruits	120
BARBECUED PINEAPPLE CUBAN MOJITO Aged rum / mint / cinnamon / cane sugar / soda	95
CHARRED COCONUT PINA COLADA Coconut rum / fresh pineapple / falernum / nutmeg	110

## LIGHT

MORNING GLORY BUÑUELO Coriander lemon-yogurt sauce	85
FRIED CALAMARI Mango-curry mayo	175
FRIED FISH TACO HOMEMADE CHICK PEA TOFU TACO (V) Chipotle mayo, braised purple cabbage, white onion	135 110
JERKED COCONUT CORN Jerked aioli, toasted coconut	85
CHICKEN WINGS Lemongrass, black garlic and charcoal aioli	95
PORK NECK Tamarind, garlic, chili, charred lime	115
SOFT SHELL CRAB SALAD Ponzu mayo, grapefruit, romaine	185

## WHOLE FISH

TURMERIC & CORIANDER CHARRED WHOLE SEA BREAM Chili paste, soy sprouts, Asian greens	330
DEEP FRIED WHOLE SNAPPER THAI STYLE Lemongrass, kaffir lime, scallion, green peppercorn	360
ROASTED WHOLE LINE CAUGHT SEA BASS Coriander, lime, chilli sauce	395

## SIDES

DEEP FRIED PLANTAIN Cinnamon, brown sugar	75
COCONUT JASMINE RICE Coconut milk, toasted shallots, kaffir lime	45
SMOKEY COLESLAW Paprika, yoghurt	75
SMASHED POTATO SALAD Cumin, dry mango	65

SHERRY COBBLER Sherry / tequila / falernum / lime / strawberry	120
BURNT ORANGE RUM PUNCH Aged rum / dry curacao / passion fruit / spice punch mix / nutmeg	120
YUZU COOLER Rum / yuzu / mint / absinthe / sparkling wine	110
SMOKED SUGARCANE Cachaça / mezcal / mango chutney / sugarcane / passionfruit / lime	125

PLEASE ASK US FOR OUR EXPANDED TEQUILA, MEZCAL AND AGED RUM SELECTION.

## MARGARITAS

<b>KALE AND CORIANDER</b> Coriander infused tequila / kale / agave / cardamom	115
<b>CUCUMBER AND DILL</b> Tequila / jalapeno / lime / umami salt	110
<b>SMOKED HIBISCUS</b> Tequila / hibiscus fresca / mezcal / lime	115
<b>PINEAPPLE AND KAFFIR LIME</b> Tequila / kaffir leaf / egg white / lime	110

## SPARKLING

<b>NINO FRANCO PROSECCO NV (VENETO)</b> Pear / mineral / fresh	90 GLASS 240 CARAFE 430 BOTTLE
<b>THIÉNOT CHAMPAGNE BRUT NV (CHAMPAGNE)</b> Complex / brioche / white peach	490 1/2 BTL
<b>AYALA Brut MAJEUR NV (CHAMPAGNE)</b> Flowers / white fruits / precise	1,100 BOTTLE
<b>BOLLINGER SPECIAL CUVÉE NV (CHAMPAGNE)</b> Aromatic / spicy / fresh walnut	1,400 BOTTLE
<b>DOM PÉRIGNON VINTAGE 2006 (CHAMPAGNE)</b> Nutty aromas / grapefruit / long finish / elegant	2,380 BOTTLE

## WHITE

<b>ALAIN JAUME, RESERVE GRAND VENEUR BLANC 2016 (COTES DU RHONE)</b> Citrus fruits / stone fruits / floral	95 GLASS 230 CARAFE 460 BOTTLE
<b>Craggy Range, TE MUNA SAUVIGNON BLANC 2017 (MARTINBOROUGH)</b> Citrus blossom / lime / jasmine	110 GLASS 270 CARAFE 530 BOTTLE
<b>ATTEMPS, PINOT GRIGIO 2016 (VENEZIA GIULIA)</b> Crisp citrus / acacia blossom / vibrant	120 GLASS 300 CARAFE 570 BOTTLE
<b>SIMONNET-FEBVRE, CHABLIS 2015 (BURGUNDY)</b> Classically elegant / citrus fruits / fresh	130 GLASS 330 CARAFE 620 BOTTLE
<b>Craggy Range, RIESLING 2014 (MARTINBOROUGH)</b> Fragrant peach / citrus blossom / soft	550 BOTTLE
<b>SACRED HILL, RIFLEMANS, CHARDONNAY 2014 (HAWKE'S BAY)</b> Mineral / baked stone / yellow fruit	1,150 BOTTLE

## ROSÉ

<b>CHÂTEAU D'ASTROS, LA CUVÉE DE LA LUNE 2017 (IGT PROVENCE)</b> Floral / Red Fruit / Mineral	115 GLASS 290 CARAFE 560 BOTTLE
<b>LOVE BY CHÂTEAU LÉOUBE 2016 (CÔTES DE PROVENCE)</b> Organic Certified / Floral / Mineral	680 BOTTLE
<b>DOMAINES OTT, CHATEAU DE SELLE - 1.5L MAGNUM 2016 (PROVENCE)</b> Citrus fruit / orchard flowers / elegant	1,880 BOTTLE

## BEER/CIDER

<b>PERONI LAGER</b>	90 TAP
<b>SEVEN BREWS GOLDEN ALE</b>	90 TAP
<b>DOS EQUIS</b>	70
<b>TECATE</b>	70
<b>MOA OAK AGED APPLE CIDER</b>	75

## SODA

<b>ORANGE MINT / THAI GINGER / LIME</b>	70
<b>LEMON GRASS / FRENCH ROSEMARY</b>	70
<b>THAI GINGER / LIME / APPLE</b>	70

## RED

<b>ST. HALLETT GAMEKEEPER'S, SHIRAZ BLEND 2015 (BAROSSA VALLEY)</b> Bright fruit / gamey / spice finish	95 GLASS 230 CARAFE 460 BOTTLE
<b>CONDADO DE HAZA, CRIANZA TEMPRANO 2013 (RIBERA DEL DUERO)</b> Red berry fruits / savory herbs	110 GLASS 270 CARAFE 530 BOTTLE
<b>CLOS DE LOS SIETE, MALBEC BLEND 2014 (MENDOZA)</b> Delicious bouquet / peppery notes	125 GLASS 280 CARAFE 600 BOTTLE
<b>LOUIS LATOUR, MARSANNAY 2016 (BURGUNDY)</b> Blackberry / cherry / silky tannins	135 GLASS 320 CARAFE 650 BOTTLE
<b>FRESCOBALDI, CAMPO AI SASSI, ROSSO DI MONTALCINO 2015 (TUSCANY)</b> Fresh spices / fresh fruit / soft tannins	140 GLASS 340 CARAFE 670 BOTTLE
<b>WENTE, BEYER RANCH, ZINFANDEL 2013 (LIVERMORE VALLEY)</b> Strawberry jam / medium tannins / hint	480 BOTTLE
<b>MAPACHI, CABERNET SAUVIGNON 2016 (COLCHAGUA VALLEY)</b> Ripe berry fruits / soft floral hints	500 BOTTLE
<b>PETALOS, MENCIA 2015 (BIERZO)</b> Blackcurrant / liquorice notes / dry	520 BOTTLE
<b>GULFI NEROJBLEO, NERO D'AVOLA, 2012 (SICILY)</b> Black fruits / eucalyptus / sandalwood / powerfull structure	700 BOTTLE
<b>CHÂTEAU CLARKE 2008 (LISTRAC-MEDOC)</b> Soft / black cherry / clipped finish	890 BOTTLE
<b>Craggy Range, TE MUNA, PINOT NOIR 2013 (MARTINBOROUGH)</b> Cinnamon / dried herbs / rose petals	910 BOTTLE
<b>POWELL &amp; SON, SHIRAZ 2015 (BAROSSA VALLEY &amp; EDEN VALLEY)</b> Intense perfume of black fruits / smoked meats / firm tannins	1,250 BOTTLE
<b>ANTINORI, TIGNANELLO 2014 (TUSCANY)</b> Red fruit / vanilla / supple tannins	1,780 BOTTLE