



• STARTERS

SALADS & HANDHELD

**TOMATO BISQUE (V)**

creamy tomato soup served with half grilled cheese sandwich

**16**

**KOREAN FRIED CHICKEN**

crispy fried dark meat tossed in a house made BBQ sauce, pickled kimchi and watermelon radish

*Inspired by the Embassy of Korea*

**18**

**SUYA CHICKEN SKEWERS**

dukkah spice, peanut sauce, cilantro

**15**

**SHRIMP, CHICKEN OR COD FISH TACOS**

with lime cabbage, avocado and blue corn tortilla

**25**

**SALMON ARUGULA**

fresh salmon on a bed of arugula, cherry tomatoes, citrus vinaigrette

**26**

**CHICKEN CAESAR (GF)**

chopped romaine, roasted garlic dressing, shaved parmesan, house made croutons

**25**

**CLUB SANDWICH**

grilled marinated chicken with lettuce, tomato, Applewood smoked bacon, swiss cheese, fries

**20**

**FREDBURGER**

American Wagyu, bacon, fried shallots, lettuce, tomato, cheddar, truffle aioli and fries

**27**



Scan the QR code to become a member & receive a glass of wine or prosecco on us.



**A gratuity of 20% will be added to parties of (6) or more**

(v) vegetarian / (vg) vegan / (gf) gluten free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

MAIN FAIR

**KUKU PAKA (GF)**

coconut curry chicken and steamed jasmine rice

*Inspired by The Embassy of Kenya*

**26**

**SPAGHETTI BOLOGNESE**

slow simmered beef tomato meat sauce with spaghetti and shaved Parmesan cheese

*Inspired by the Embassy of Italy*

**28**

**AHI TUNA BUDDHA BOWL (GF)**

seared tuna, edamame, cabbage slaw, wasabi furikake, avocado and steamed rice

*Inspired by the Embassy Japan*

**35**

**TOP SIRLOIN STEAK**

round juicy tender top sirloin on a bed of vegetable medley, roasted potatoes and demi glaze

**40**

**BRAISED LAMB SHANK**

creamy polenta, glazed tri-colored carrots, braised Portobello mushroom sauce

*Inspired by the French Embassy*

**37**

**PEAR FRANGIPANE**

**Served with vanilla ice cream**

**12**

**FLOURLESS CHOCOLATE CAKE (GF)**

**12**