



STANLEY &
LIVINGSTONE
BOUTIQUE HOTEL

LUNCH
À LA CARTE

LIGHT AND FRESH

	USD	RTGS
◆ Tomato Gazpacho V <i>A Spanish-style chilled plum tomato, bell pepper, and cucumber soup</i>	\$7	17,5
◆ Vietnamese Summer Rolls V <i>Mushrooms, fresh chilli, and vermicelli noodles wrapped up in rice-paper skins, and served with a soy, lime, and coriander dipping sauce</i>	\$10	25
◆ Tempura Prawns With Rainbow Slaw <i>Of carrot, cucumber ribbons, zucchini spaghetti and spring onion, served with a home-made sweet-chilli sauce</i>	\$16	40
◆ Roasted Butternut, Baby Spinach and Goat's Cheese Salad <i>Sprinkled with pumpkin seeds and served with a citrus dressing</i>	\$9	22,5

WHOLESOME

◆ Green Salad V <i>Of avocado, artichokes, baby marrow, asparagus, caramelised leeks, and quinoa</i>	\$13	32,5
◆ Vegan Bowl V <i>Vegetarian bimbimbap (mixed wild rices), an assortment of seasonal vegetables and spicy tofu, topped with Parmesan shavings and toasted, flaked almonds</i>	\$18	45
◆ Beef Tagliata <i>Sliced fillet steak with roasted mini rosa tomatoes, fresh rocket, and Parmesan shavings</i>	\$22	55
◆ Salmon Niçoise Salad <i>Of roasted herb and butter salmon, hard-boiled eggs, colourful salad greens and olives, served with a tarragon-infused vinaigrette</i>	\$22	55

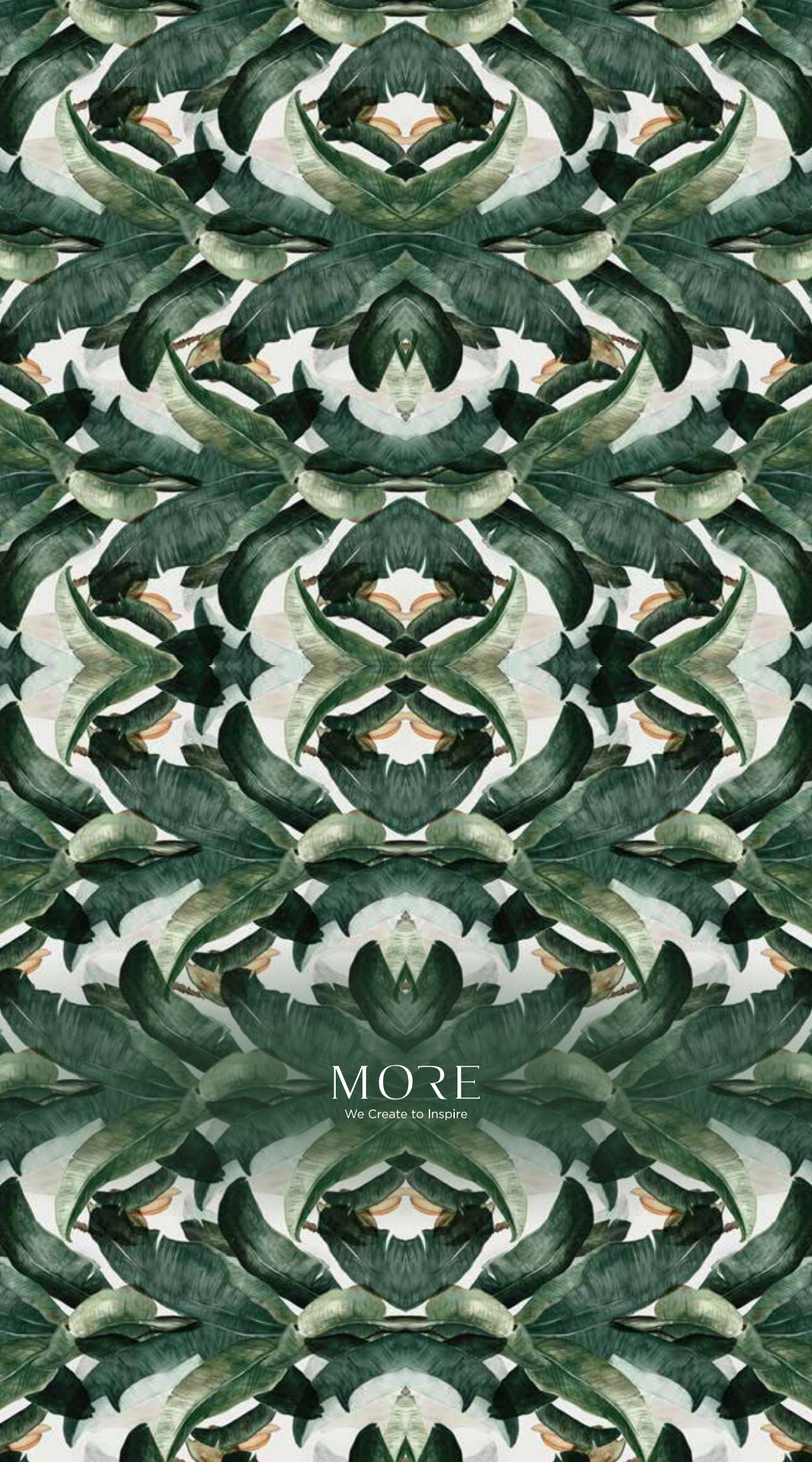
FAMILIAR FAVOURITES

	USD	RTGS
<p>◆ Beer-Battered Fish and Chips</p> <p><i>Served with coleslaw and hand-cut potato chips, with tartare sauce on the side</i></p> <p>or</p> <p><i>Have your fish grilled and served with a fresh garden salad, and tartare sauce on the side</i></p>	\$19	47,5
<p>◆ Beef Burger</p> <p><i>With smoked cheddar, tomato, gherkin, fresh rocket and crispy onions, served with our house sauce and sweet-potato chips on the side</i></p>	\$18	45
<p>◆ Club Sandwich</p> <p><i>With grilled chicken, crispy bacon, tomato, lettuce and spicy Malay mayo, served with home-made potato crisps on the side</i></p>	\$16	40
<p>◆ Penne Arrabiata V</p> <p><i>Penne pasta in a spicy tomato, garlic and chili sauce, topped with freshly-grated Parmesan</i></p>	\$13	32,5
<p>◆ Chargrilled Rib-Eye Steak</p> <p><i>With a Café de Paris sauce, and served with shoestring fries and a fresh rocket, pine nut, and Parmesan salad</i></p>	\$27	67,5

DESSERT

<p>◆ Pear and Almond Tart</p> <p><i>With honey and vanilla crème fraîche</i></p>	\$7	17,5
<p>◆ New York Baked Cheesecake</p> <p><i>With dulce de leche</i></p>	\$14	35
<p>◆ Creamy Lemon Curd Pots</p> <p><i>With lavender shortbread fingers</i></p>	\$11	27,5
<p>◆ Seasonal Fresh Fruit Salad</p> <p><i>With sorbet of the day</i></p>	\$7	17,5
<p>◆ A Selection of Home-Made Ice Creams</p>	\$7	17,5
<p>◆ Cheese Board</p> <p><i>A selection of hard and soft cheeses, served with cucumber ribbons, caramelised onion, and oat crackers</i></p>	\$16	40

BON APPÉTIT!



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