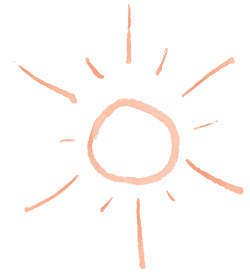


LUNCH



Ms. Piper's philosophy for lunch hours is to provide her guests with a menu that compliments the life outdoors. She carefully crafts an ever changing menu that consists of a selection of salads inspired by seasonality, which can be mixed and served with a main, or whatever tickles your fancy.

MAINS

with a selection of
one salad \$16
two salads \$18
three salads \$20

MONGOLIAN BEEF | scallion + ginger

PORK GOULASH | sour cream

SNAPPER PINAMILIT | smoked coconut sauce

GRILLED CHICKEN | mushroom sauce

POTATO & LEEK PIE | phyllo dough + truffle + mozzarella cheese

SALADS

selection of
one salad \$14
two salads \$15
three salads \$16

SALATA ORIENTALA | potatoes + hardboiled egg + black olives + red onion + red bell peppers + parsley + dill + apple cider dressing

PERSIAN SHIRAZI SALAD | tomato + cucumber + red onion + mint + za'atar + sunflower seeds + lemon juice + olive oil

ORZO PASTA SALAD | chickpeas + white beans + green beans + cherry tomato + crispy pita bread + red wine vinegar dressing

MESCLUN & GRAPEFRUIT SALAD | dried cranberries + fennel + toasted almonds + lemon vinaigrette

BROWN RICE SALAD | corn + tomato + asparagus + radish + cilantro & dill dressing

Ms. PIPER'S

KITCHEN + GARDEN