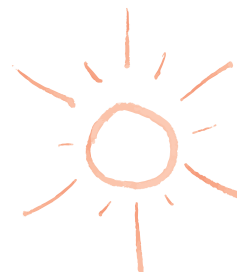


LUNCH



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 \$19
two salads \$21
three salads \$23

HANGER STEAK | Cowboy Butter

POLLO AL LIMONE | Lemon Buttered Sauce

PAN SEARED SEABASS | Coconut & Miso Sauce

GRILLED PORK CHOP | Jeow Som Sauce + Charred Scallions

CURRIED VEGGIES GALETTE | Puff Pastry + Roasted Veggies + Tangy Yogurt Sauce

SALADS

selection of
one salad \$16
two salads \$17
three salads \$18

ORZO & GREEN PEAS | Red onion + Shaved Parmesan + Almonds + Mint + Basil & Red Wine Vinaigrette

PICKLE CARROT SALAD | Arugula + Almond Dukkha + Mint + Sumac & Labneh Dressing

ROASTED CAULIFLOWER SALAD | Red Onion + Kale + Sunflower Seeds + Sesame Seeds + Parsley + Dijon & Red Wine Vinaigrette

TOMATO & CANNELLINI BEANS | Heirloom Tomatoes + Red Onion + Parsley + Oregano + Red Wine Vinaigrette

TAIWANESE CUCUMBER SALAD | Chili Flakes + Sesame Seeds + Mirin & Rice Vinegar Dressing

Ms. PIPER'S

KITCHEN + GARDEN