

QUINCE

— EATERY & BAR —

ORGANIC EGGS

Scrambled Eggs w/ grilled sourdough & bacon	240
Crab Curry Omelette w/ crab jumbo lump, curry, chili & asian herbs	480
Shakshuka w/ chorizo sausage, ricotta, coriander & BBQ ciabatta	320
Hummus & Fried Egg w/ pickled chili, naan bread & dukkah	250
Cured Salmon On Toast w/ poached eggs, wild rocket & fresh horseradish	300
Poached Eggs w/ hummus, quinoa tabbouleh & roasted pepper	240
Turkish Cilbir w/ poached eggs, dill yoghurt, chili butter & BBQ sourdough	220

OTHER STUFF

250 G Prime Angus Tenderloin USA grain fed beef, salad & condiments	1100
200 G Black Angus Hanger Steak w/ crushed potatoes, chili jam & fried egg	750
Baked Camembert w/ nut brittle & honey	490
Gnocchi w/ pancetta, rocket, Chiang Mai tomatoes & soft poached egg	310
Spaghetti Carbonara w/ smoked bacon & parmiggiano	350
Spaghetti Bolognese w/ beef ragu & parmiggiano	350
Organic Squid & Chorizo Skillet w/ tomato sugo, chilli & BBQ ciabatta	350
Beef Tartare on sesame lavosh w/ smoked relish, puffed buckwheat & aioli	360

SALADS & GREEN

Whole Burrata confit rhubarb, extra virgin olive oil & rhubarb powder	480
Zucchini & Crab parmiggiano & mint	350
Charred Organic Baby Carrot Salad w/ harissa, yoghurt, preserved lemon & almond	280
Beetroot Carpaccio smoked yoghurt, pickled chili & za-atar	320
BBQ Pumpkin Salad w/ goat cheese, burnt orange salmuera & walnut gremolata	310

BREAD THINGS

Bruschetta w/ roast tomatoes, straciatella, basil & pickled white anchovies	250
Avocado Kale Tartine w/ herb & kale pesto, fried duck egg	260
Open Faced Wagyu Flank Steak Sandwich w/ chimmiichurri & roasted tomatoes	350
Chicken Caesar Sanda w/ bacon, Caesar dressing & lettuce	320

THE WEEKEND ROAST

Israeli Spiced Lamb Shank burnt broccolini, tahini dressing, pickled chili & za-atar	850
Whole Grilled River Trout brown butter dressing, capers, parsley & lemon	990
Half/Whole Slow Cooked Lamb Shoulder w/ roast pumpkin & rosemary jus	1100 / 1950
Whole Hay Roast Baby Chicken grain fed korat , chicken jus, roasted garden vegetables	750

Allow 30 min cooking time minimum

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SIDES

Smoked Bacon	90
Fried Potatoes	90
Quinoa Tabbouleh	90
Fried Egg	30

SWEETS

Coconut & Citrus w/ mandarin caviar, yuzu, sesame, coconut foam & granita	210
Soft Chocolate w/ salted caramel, chocolate soil & peanut candy	220
Crumble w/ apples, rhubarb, almond & oat crust, vanilla ice cream	220
Baba Au Rum passion fruit & white chocolate chantilly	260
Vanilla Panna Cotta w/ mulberries, oats & vanilla ice cream	260
Ice Cream & Sorbet	80 Per Scoop
Chocolate, Vanilla, Salted caramel, Strawberry, Young coconut, Pistachio, Coffee	

COFFEE & TEA

Choose Your Coffee	100
Espresso, Latte, Cappuccino, Americano, Flat white	
Choose Your Cold Brew Tea	120
Malou Rose Water, Malou Oolong Lychee Lime	

JUICES & SMOOTHIES

Forever Young	120
Fresh orange juice & turmeric	
Cleansing	150
Apple, beetroot & carrot	
Quinch	120
Watermelon, mint, ice blend	
Hangover Cure	120
Banana, yoghurt, honey, cacao, ice blend	
Berriwi	150
Banana, kiwi, frozen berries, yoghurt, ice blended	
Kale Superstar	150
Organic kale, mango, spirulina, flax seeds	
Other Fruit Juices	120

LAZY WEEKEND COCKTAILS

Classic Bellini	
Fresh royal projects peach puree, sparkling wine	300
Pomegranate Bellini	
Pomegranate molasses, fresh lemon, sparkling wine	300
Quince Mimosa	
Fresh orange, sparkling wine	270
Quince Roasted Tomato Bloody Mary	
Stolichnaya vodka, tomato juice & seasoning	320