





## FOOD MENU

### APPETIZERS

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<b>Cobb Salad</b> 	55
<i>Grilled chicken, avocado, lettuce, tomato, egg, blue cheese</i>	
<b>Burrata Salad</b> 	50
<i>Heirloom tomatoes, basil, shallot, pesto</i>	
<b>Red Quinoa Tabbouleh Salad</b>  	45
<i>Tomatoes, cucumber, parsley, lemon, olive oil</i>	
<b>Add on protein</b>	
Grilled chicken – 80gm	12
Smoked salmon – 80gm	20

### SNACKS

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<b>Garlic Shrimp</b>	60
<i>Balsamic cream, baguette</i>	
<b>Albondigas</b>	55
<i>Beef meatballs, aged cheese, smoked tomato sauce</i>	
<b>Chicken Tacos</b>	40
<i>Lettuce, pickles, cheese sauce, coriander sauce</i>	
<b>Crispy Calamari</b>	40
<i>Lemon, ranch dip</i>	
<b>Sliders</b>	
Beef patties, lettuce, pickles, cheddar	55
Crispy chicken, lettuce, tomato, cheese sauce	50
Plant-based patties, avocado, lettuce, tomatoes, whipped tofu	45



Chef's recommendation



Environmental, Social and Governance



Vegetarian






Vegan

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### PASTAS & BREADS

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<b>Spaghetti Frutti di Mare</b>	<b>80</b>
<i>Seafood, tomatoes, basil</i>	
<b>Lasagmax</b> 	<b>70</b>
<i>Layers of macaroni, beef ragout, béchamel, mozzarella</i>	
<b>The Librari's Croque Monsieur Sandwich</b> 	<b>68</b>
<i>Smoked turkey, cheddar, cheese, chips</i>	
<b>Brie Burger</b> 	<b>60</b>
<i>Aubergine, rocket, tomato, mustard, relish, hand-cut chips</i>	

### MAINS

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<b>Angus Beef Striploin – 300gm</b>	<b>218</b>
<i>Asparagus, pomme puree, mustard and tarragon sauce</i>	
<b>Lamb Ossobuco</b> 	<b>98</b>
<i>Pomme puree, asparagus, anise glaze</i>	
<b>Parmigiana Chicken</b>	<b>88</b>
<i>Tomato concasse, white sauce, tomato salad</i>	
<b>Fish &amp; Chips</b> 	<b>65</b>
<i>Tartar sauce, peas, lemon</i>	
<b>Quinoa Fried Rice</b> 	<b>55</b>
<i>Edamame, mushroom, plant-based meat balado, rice cracker</i>	



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### DESSERTS

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<b>Single Origin Chocolate</b>  	<b>30</b>
<i>Chantilly cream, strawberry, cocoa nib tuile</i>	
<b>Tiramisu</b> 	<b>30</b>
<i>Coffee, genoise finger biscuits, mascarpone</i>	
<b>Seasonal Local Fruit</b>  	<b>30</b>
<b>Ice Cream by cup – 100gm</b>	<b>22</b>
Choice of:	
<b>Vanilla Bean</b> 	
<b>Choconut</b> 	
<b>Highland Strawberry</b>  	
<b>Buah Melaka</b>   	
<i>Pandan coconut ice cream, gula melaka gel, roasted coconut flakes</i>	



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