

The Table

◆ LUNCH ◆

We invite you to share a selection of small and large plates from our globally inspired menu. The dishes will be served as they are prepared.

Cuppa Soup

CHILLED ASPARAGUS & MELON SOUP, Black Pepper, Lemon Oil • 525
CORN VELOUTE SOUP, Corn Kernels, Infused Basil, Baby Corn, Corn Salt • 550
FRENCH ONION SOUP, Gruyère Crouton • 550

COCONUT BROTH, Prawns, Nori, Haricot Vert, Lime Leaves • 575

Light & Crisp (add Chicken • 330 | Grilled Shrimp) • 550

THE SOBO SALAD, Avocado, Grains & Greens, Chickpeas, Feta, Pumpkin Seeds, Mustard Vinaigrette • 825

SHAVED SNOW PEAS, Lemon, Mint, Parmesan • 800

KALE SALAD, Iranian Dates, Toasted Pistachios, Lemon Parmesan Dressing, Garlic Croutons • 825

PINK GRAPEFRUIT & AVOCADO SALAD, Shaved Celery, Palm Heart, Red Onion, Kerala Vanilla • 850

NEW ZEALAND LAMB LOIN SALAD, Barley, Assorted Lettuce, Figs, Charred Pickled Onion, Horseradish Vinaigrette • 995

SESAME-GINGER CHICKEN SALAD, Chinese Cabbage & Romaine Lettuce, Crispy Wonton Strips • 880

DUCK SALAD, French Duck, Hoisin Glaze, Herbs, Red Cabbage, Thai Chili, Pomegranate • 1150

For The Table

MANCHEGO & LEEK CROQUETTES, Romesco, Olive, Jalapeño • 550

BURRATA, Sweet Summer Corn, Blistered Tomatoes, Pistachio, Mint, Edamame, House-made Focaccia • 850

PICI CACIO PEPE, UK Berkswell, Pecorino Di Pienza, Tellicherry Pepper • 850

ROASTED ALMOND TORTELLINI, Hand Made Tortellini, Glazed in Black Truffle Fondue • 750

SWEET & SOUR FRIED BRUSSELS SPROUTS, Balsamic Agrodolce, Sauce Gribiche, Roasted Onion & Walnuts • 800

BURRATA RAVIOLI, Table Farm Basil Pesto, Brown Butter Vinaigrette, Pine Nuts • 950

FALAFEL ROLLED TO ORDER, Hummus, Phulka Pita, Tzatziki • 800

ZUCCHINI "SPAGHETTI", Almonds & Parmesan • 750

CRAB ROYALE, Avocado, Pomelo, Nuoc Cham Dressing, Tempura Pearls • 1150

SPICED NORWEGIAN SALMON, Butternut Squash Vierge, Grain Risotto, Capers & Pumpkin Seed Pure • 1150

BONELESS CHICKEN WINGS, Ginger Glaze • 825

PORK BELLY BUNS, BBQ Pork Belly, Hoisin Glaze, Pickled Cucumber • 900

TEMPURA SOFTSHELL CRAB, Red Chili Nam Jim, Miso Mayo, Delicate Herbs • 1275

YELLOWFIN TUNA TATAKI, Radish, New Zealand Hass Avocado, Tomato Gelée, Sesame Vinaigrette • 1150

NORWEGIAN SPICY SALMON TARTARE, Pine Nuts, Water Chestnut, Crispy Lotus Root • 900

PAN ROASTED CRAB CAKE, Smoky Chipotle Mayo, Light Greens • 1300

SPICED LAMB MINI BURGERS, Brioche Buns, Tzatziki, Onion Rings, House-Made Pickles • 850

SHRIMP DUMPLINGS, Spicy Ginger Broth, Scallion Oil • 880

On Bread

MEXICAN BEAN TACOS, Charred Broccoli & Corn Guacamole, Crema, Salad Fresca • 825

AVOCADO TOAST, House-Made Ricotta, Crushed Chili, Sweet Pepper, Toasted Sourdough • 900

CHILI CHEESE TOASTIES, Fontal, Cheddar & Emmental, Tomato-Chili Condiment, House-Made Brioche • 675

TRUFFLE SOFT SCRAMBLED EGGS ON TOAST, Toasted Sourdough, Chives • 900

CHEESE QUESADILLA, White Cheddar, Crème Fraîche & Salsa Fresca • 825

THE TABLE VEG BURGER, Choice of Brioche or Whole Wheat Sesame Bun, Caramelized Onions, Fries • 950

(Choose Accompaniments) Emmental or Sharp Cheddar, Sauteed Mushrooms, Fried Egg

ROAST BEEF SANDWICH, House Focaccia, BBQ Glaze, Scamorza, Celery Root & Arugula Slaw, Horseradish • 825

CHICKEN CLUB SANDWICH, House Focaccia, Mushroom Duxelle, Confit Tomato, Avocado, Palm Heart • 800

CHICKEN QUESADILLA, White Cheddar, Crème Fraîche & Salsa Fresca • 875

KOREAN BBQ BEEF TACOS, Kimchi, Scallions, Mung Sprout, Horseradish Sauce • 900

GRILLED SHRIMP OR FISH TACOS, Chili-Lime Mayo, Marinated Cabbage, Cilantro & Onion • 950

THE TABLE BURGER, Choice of Brioche Bun or Whole Wheat Sesame Bun, Caramelized Onions, Fries • 1200

(Choose Accompaniments) Emmental or Sharp Cheddar, Sauteed Mushrooms, Bacon, Fried Egg

Large Plates

HAND MADE GOAT CHEESE CAVATELLI, Trumpet Mushrooms, Balsamic Glazed Figs, Hazelnut, Goat Cheese Butter • 950

PORTOBELLO MUSHROOMS, Dutch Mushrooms, Charred Baby Gem, Celeriac Mash, Green Apple Remoulade • 995

POTATO GNOCCHI, Globe Artichoke, Tomato Glaze, Parmesan Foam • 900

SPAGHETTI, Table Farm Tomatoes, Walnut, Pine Nut, Hazelnut, Capers, Raisin • 900

RED WINE RISOTTO, Shimeji Mushrooms • 950

TAGLIERINI PASTA, Black Truffle Paste • 1375

BABY BACK RIBS, Caramel Whiskey Glaze, Belgian Endive, Roasted Apple Puree, Chestnut, Yellow Pickle Mustard • 1100

SLOW-COOKED CHICKEN, Charred Broccoli, Soft Cooked Leeks, Chicken Crumble, Long Pepper Jus • 950

MISO MARINATED FISH, Grilled Over Charcoal, Mustard Green, Shiitake Condiment, Bamboo Shoot, Miso Butter • 1200

HOUSE-MADE FETTUCCINE, Bolognese Sauce • 1025

FISH & CHIPS, Lightly Battered Seabass, Malt Vinegar, Chips, House Tartare • 950

PROVENÇAL LAMB RAGOÛT, New Zealand Lamb, Pappardelle Pasta • 1025

GRILLED TENDERLOIN, HasselBack Potato, Charred Iceberg Wedge, Spinach and Arugula Puree, Beef Jus • 1100

Sides • 480

HASSELBACK POTATO, Crème Fraîche, Cheddar, Crispy Onion, Garlic / **SPINACH**, Pine Nuts / **BROCCOLI**, Chili, Capers

GRILLED SWEET POTATOES, Tamarind, Date, Cashew / **QUINOA**, Lemon & Chives / **GRILLED ASPARAGUS**, Almonds.

The Table

♦ BEVERAGES ♦

Low Alcoholic Cocktails

HIBISCUS COLLINS • 850

Stranger & Sons Gin, House-Made Hibiscus Syrup, Lime, Fizz

ELDERFLOWER COOLER • 850

Elderflower Cordial and Chandon Brut.

NOIR SPRITZER • 850

Chandon Brut, Cassis, Fizz

House Cocktails

BOLDVARDIER • 1150

Paul John Bold, Campari, Kahlua, Sweet Vermouth

BITTERSWEET • 975

Ketel One Vodka, Pomegranate Juice, Grapefruit Juice, Elderflower

MATADOR • 950

El Jimador Blanco Tequila, Lime, Orange, Thyme, Cardamom Syrup

PISCO SOUR • 975

La Botija Pisco, Jasmine, Egg White, Fresh Lime Juice, Angostura Bitter

THE TABLE FRUIT CUP • 975

Pimm's, Ginger Ale, Fresh Fruits

THE TABLE MARY • 975

Ketel One Vodka, House-Made Bloody Mary Mix

THE T's KNEES • 975

Tanqueray Gin, Pineapple, Lime, Wild Honey

ESPRESSO MARTINI • 1100

Grey Goose Vodka, Kahlúa, Espresso

SCOTCH SOUR • 1100

Johnnie Walker Black Label & Johnnie Walker Double Black Label Blended Scotch, Lemon, Wild Honey, Orange Bitters, Egg White

Sangrias Glass 715 • Half Carafe 1430 • Carafe 2860

PORT & SHIRAZ

Classic Red Wine, Port, Tropical Fruits

HONEYDEW

Fruity White Wine, Apple Juice, Fresh Melon

ROSE

Blush Wine, Cranberry Juice, Fresh Red Grapes

Non Alcoholic, Refreshing & Fruity Cocktails • 395

MARMELO, Fresh grapefruit, Orange Marmalade, Jalapeno, Fizz

GUAVA MARY, Guava Juice, Worcestershire Sauce, Hint of Spice, Salt Rim

WATERMELON BASIL, Fresh Watermelon, Table Farm Basil, Agave Syrup, Ginger Ale

GINGER PEACH, Muddled Ginger, Peach, Fresh Lime, Fizz

MELON MEDLEY, Fresh Melon, Fresh Orange, Peach Puree

MICK JAGGERY, Jaggery, Lemongrass Stem, Water

GRASSHOPPER, Table Farm Basil, Lemongrass Stem, Water

CUCUMBER MINT COOLER, Fresh Cucumber, Fresh Mint, Fizz, Sprite

FRESH FRUIT DAIQUIRI, Selection of Watermelon, Orange or Pineapple

RED GRAPE CAIPIROSKA, Fresh Red Grapes, Blueberry, Fresh Lime, Fresh Mint

Fresh Juice • 295

ORANGE / COCONUT WATER / WATERMELON

The Table

◆ WINES BY THE GLASS ◆

Sparkling & Champagne

• ½ Glass • Glass

Prosecco Luna Argenta Brut, DOC, Veneto, Italy NV •• 750

Chandon Brut, Nashik, India NV •• 500

Chandon Brut Rosé, Nashik, India NV •• 560

White

LIGHT BODIED, REFRESHING, AROMATIC, FRUITY WHITES

Vallonne Chenin Blanc, Nashik, India 2011 • 200 •• 400

Vina Esmeralda, Moscatel & Gewürztraminer, Torres, Catalunya, Spain 2011 • 300 •• 600

MEDIUM BODIED, SEMI DRY, CITRIC WHITES

Fratelli Chardonnay, Akhuj, India 2012 • 175 •• 350

San Medin Sauvignon Blanc, Miguel Torres, Valle Central, Chile 2012 • 250 •• 500

Laborie Chardonnay, Paarl, South Africa 2011 • 345 •• 690

Vallonne Sauvignon Blanc, Nashik, India 2011 • 200 •• 400

Sensi Collezione, Pinot Grigio IGT, Veneto, Italy 2011 • 335 •• 670

Dr. L Riesling, Loosen Bros, Mosel, Germany 2011 • 310 •• 620

Rosé

Turning Point Rosé, Pune, India • 175 •• 350

Mateus Rosé, Sogrape, Portugal • 300 •• 600

Red

LIGHT BODIED, EASY DRINKING, YOUTHFUL REDS

Fratelli Sangiovese, Akhuj, India 2012 • 175 •• 350

Vallonne Merlot, Nashik, India 2011 • 200 •• 400

Grover La Réserve, Nashik, India 2010 • 200 •• 400

Primo Amore Sangiovese Merlot, Sicilia, Italy 2011 • 280 •• 560

San Medin Cabernet Sauvignon, Miguel Torres, Valle Central, Chile 2011 • 250 •• 500

MEDIUM BODIED, EARTHY, HINTS OF SPICE REDS

Chateau Goumin, Bordeaux AOC, France 2009 • 340 •• 680

Podere Montepulciano D'Abruzzo DOC, Umani Ronchi, Italy 2011 • 300 •• 600

Sensi Collezione, Chianti DOCG, Italy 2011 • 375 •• 750

Hill & Dale Merlot, Stellenbosch, South Africa 2011 • 350 •• 700

Peter Lehmann Shiraz, Barossa Valley, Australia 2009 • 300 •• 600

FULL BODIED, AROMATIC, VOLUPTUOUS REDS

Bodega Norton Malbec, Mendoza, Argentina 2012 • 300 •• 600

Finca Flichman Misterio Malbec, Mendoza, Argentina 2012 • 350 •• 700

The Table

◆ IMPORTED BEERS & SPIRITS ◆

Beer

• Prices are for 30ml

Corona Extra (355 ml / 4 Beer Bucket) • 400 • 1000
Peroni (330ml) • 400
Kingfisher Ultra (330 ml) • 325
Kingfisher Premium (330 ml) • 295

Scotch & Single Malt

Johnnie Walker Blue Label • 1500
Johnnie Walker XR 21 YO • 1100
Johnnie Walker Platinum 18 YO • 750
Johnnie Walker Gold Label Reserve • 550
Johnnie Walker Double Black • 550
Johnnie Walker Black Label • 500
Chivas Regal 12 YO • 475
Lagavulin 16 YO • 750
Singleton of Glen Ord 12 YO • 550
Glenfiddich 12 YO • 550
Talisker 10 YO • 550
Glenmorangie Original 10 YO • 550

Bourbon & Tennessee

Jack Daniels Black • 550
Tullamore Dew 10 YO • 500
Blantons Original Bourbon • 500

Vodka & Gin

Stolichnaya Elit • 550
Ciroc / Ciroc Coconut • 450
Grey Goose • 450
Ketel One • 275
Tanqueray No. Ten • 350
Tanqueray • 300
Bombay Sapphire • 300

Rum & Tequila

Mount Gay Extra Old • 450
Mount Gay Eclipse / Mount Gay Silver • 250
Don Julio Blanco • 425
Patron Gold • 950
Patron XO Café • 500
José Cuervo Gold • 300
José Cuervo Silver • 250

Aperitif & Liqueur

Nuvo (60ml) • 900
Grand Marnier • 450
Baileys • 300
Campari • 300
Cointreau • 300
Kahlua • 250
Cinzano Bianco / Rosso / Extra Dry • 200
Archers Peach Schnapps • 200

The Table

◆ WINES BY THE BOTTLE ◆

Sparkling & Champagne

Dom Perignon, Epernay, France 2003 • **18000**
Veuve Clicquot Ponsardin, Reims, France NV • **8000**
Veuve Clicquot Ponsardin, Rosé, Reims, France NV • **9000**
Taittinger Brut Prestige, Champagne, France NV (375 ml) • **3750**
Taittinger Brut Prestige, Champagne, France NV • **7500**
Taittinger Brut Prestige Rosé, Champagne, France NV • **8500**
Prosecco Special Cuvee Brut, Zonin, Veneto, Italy NV • **3750**
Riunite Lambrusco IGT, Emilia Romagna, Italy NV • **2750**
Sula Brut, Nashik, India NV • **2250**
Sula Brut Rosé, Nashik, India NV • **2500**

White

LIGHT BODIED, REFRESHING, AROMATIC, FRUITY WHITES

Marchesi di Barolo Gavi DOCG, Piedmont, Italy 2009 • **4000**
Two In The Bush Semillon Sauvignon Blanc, Adelaide Hills, Australia 2011 • **4500**
Vallonne Chenin Blanc, Nashik, India 2011 • **2000**

MEDIUM BODIED, SEMI DRY, CITRIC WHITES

Fratelli Chardonnay, Akhuj, India 2012 • **1750**
San Medin Sauvignon Blanc, Miguel Torres, Valle Central, Chile 2012 • **2500**
Laborie Chardonnay, Paarl, South Africa 2011 • **3450**
Gewürztraminer, Neethlingshof Estate Stellenbosch, South Africa 2012 • **3400**
Vallonne Sauvignon Blanc, Nashik, India 2011 • **2000**
Villa Maria Sauvignon Blanc, Marlborough, New Zealand 2012 • **3900**
Sensi Collezione, Pinot Grigio IGT, Veneto, Italy 2011 • **3350**
Dr. L Riesling, Loosen Bros, Mosel, Germany 2011 • **3100**
Eroica Riesling, Chateau Ste Michelle & Dr. Loosen, Columbia Valley, USA 2010 • **6000**

FULL BODIED, LUSCIOUS, ROUNDED WHITES

Chablis Premiere Cru, Domaine Laroche, France 2004 • **8500**

Rosé

Turning Point Rosé, Pune, India • **1750**
Mateus Rosé, Sogrape, Portugal • **3000**

The Table

◆ WINES BY THE BOTTLE ◆

Red

LIGHT BODIED, EASY DRINKING, YOUTHFUL REDS

Fratelli Sangiovese, Akluj, India 2012 • **1750**

Vallonne Merlot, Nashik, India 2011 • **2000**

Grover La Réserve, Nashik, India 2010 • **2000**

Primo Amore Sangiovese Merlot, Sicilia, Italy 2011 • **2800**

San Medin Cabernet Sauvignon, Miguel Torres, Valle Central, Chile 2011 • **2500**

MEDIUM BODIED, EARTHY, HINTS OF SPICE REDS

Nero D'Avola IGT, Piccini, Sicily, Italy 2011 • **3000**

Chateau Goumin, Bordeaux AOC, France 2009 • **3400**

Donnafugata Mille e una Notte, Contessa Entellina Rosso DOC, Sicily, Italy 2006 • **6000**

Peter Lehmann Shiraz, Barossa Valley, Australia 2009 • **3000**

Sensi Collezione, Chianti DOCG, Italy 2011 • **3750**

Erath Pinot Noir, Oregon, USA 2010 • **5300**

Hill & Dale Merlot, Stellenbosch, South Africa 2011 • **3500**

Podere Montepulciano D'Abruzzo DOC, Umani Ronchi, Italy 2011 • **3000**

FULL BODIED, AROMATIC, VOLUPTUOUS REDS

Bodega Norton Malbec, Mendoza, Argentina 2012 • **3000**

Finca Flichman Misterio Malbec, Mendoza, Argentina 2012 • **3500**

Pinotage, Jacobsdal Estate, Stellenbosch, South Africa 2010 • **3700**

FULL BODIED, COMPLEX, SPICY REDS

Reserve Special Pauillac AOC, Domaines Barons de Rothschild, France 2007 • **7500**

Reserve Special Medoc AOC, Domaines Barons de Rothschild, France 2009 • **6300**

Gran Sangre De Toro Reserva, Torres, Catalunya, Spain 2008 • **3600**

Villa al Cortile Brunello Di Montalcino DOCG, Piccini, Tuscany, Italy 2006 • **9000**