

HAVEN.

est. 2023

Starters

Coquilles \$24,50
Burre blanc, herb oil & chorizo crumbs

Ceviche \$22,95
Raw white fish in lime juice, mango & crispy tortilla bits

Beef Tataki \$23,50
Yuzu soja dressing, red pepper & micro greens

Tomato Tartare \$20,50
Tomato, red onion, cappers & truffle mayo

Bisque \$14,50
crustaceans & prawn tartare

Oysters ask your waiter for the price
Half or full dozen

SALADS

Tempura Prawns \$24,50
Romain lettuce, mango, tempura prawns, wasabi mayo,
crispy onions & pinda's

Goat Cheese Salad \$22,50
Romain lettuce, goat cheese, cherry tomatoes, cucumber,
walnuts & honey

MUSSELS

Classic Mussels \$32,50
Mussels in white wine sauce.

Red Mussels \$32,50
Mussels in red curry w/ coconut milk

FRUIT DE MER

A mix of cold-served shellfish and crustaceans \$55

SIDES

French Fries \$5,50

Truffle Fries \$7,95
Truffle mayo & parmesan cheese

Loaded Fries \$8,50
Bacon, cheddar cheese & green onion

Green Salad \$5,50

Edamame beans \$5,50

MAIN COURSE

Prawn Ravioli \$27
Prawns, basal sauce, cherry tomatoes & parmesan

Red Snapper \$26,95
W/ baked greens & burre blanc

Catch of the Day \$26,95
W/ baked greens & burre blanc

Prawns \$35,50
W/ baked greens & garlic cream sauce

Surf & Turf \$42,50
Tenderloin, prawns, truffel jus & baked greens

Roasted Eggplant \$22,50
Salsa verde, aji dulce & cashew nuts

Beef Burger \$24,50
BBQ sauce, onions rings, lettuce, tomatoes, cheddar & French fries

FRIED

Fish & Chips \$25,50
Classic or Korean style

Kibbeling & Chips \$25,50
Classic or Korean style

DESSERT

Cheesecake \$6,75

Nemesis Chocolate Cake w/ Kahlua whipped cream \$6,75

Pana Cotta w/ white chocolate \$6,75