

TOPPING OVERVIEW

BOWLS/mains	Standard toppings	Toppings +	Serve with option
Butter Chicken and Rice	<ol style="list-style-type: none"> 1. ½ Mini tomato 2. Lime Wedge 3. Coriander (Fresh Leaves) 4. Cashew Roasted 	<ol style="list-style-type: none"> 1. ½ mini tomato 2. Lime Wedge 3. Coriander (Fresh Leaves) 4. Tomato crumble 5. Cashew Roasted 	Indian naan
Baked Pasta and Ratatouille	<ol style="list-style-type: none"> 1. ½ Mini Tomato 2. Parmesan Flakes 3. Basil 4. Olive Oil 	<ol style="list-style-type: none"> 1. ½ Mini Tomato 2. Parmesan Flakes 3. Basil 4. Olive Oil 5. Tomato crumble 	focaccia or ciabatta
Pulled Veal and Kale	<ol style="list-style-type: none"> 1. Black Pepper 2. Pickled Cornichon (half) 3. Flat Leaf Parsley 4. Olive Oil 	<ol style="list-style-type: none"> 1. Black Pepper 2. Pickled Cornichon (half) 3. Flat Leaf Parsley 4. Olive Oil 5. Potato Crisps 	Sourdough bread
Braised Beef Sweet Potato	<ol style="list-style-type: none"> 1. Black Pepper 2. ½ Pickled Amsterdam Onion 3. Flat Leaf Parsley 4. Olive Oil 	<ol style="list-style-type: none"> 1. Black Pepper 2. Olive Oil 3. ½ Pickled Amsterdam Onion 4. Flat Leaf Parsley 5. Potato crisps 	Bread to dip the gravy
Chicken Picadillo and Corn Sauce	<ol style="list-style-type: none"> 1. Coriander 2. Lime Wedge 3. Crispy Onion 	<ol style="list-style-type: none"> 1. Spring onion 2. Coriander 3. Lime Wedge 4. Olive Oil 5. Crispy Onion 	Baguette
Chicken satay sweet corn	<ol style="list-style-type: none"> 1. Peanut Sauce (Warm) 2. (Pickled)Cucumber <small>(Atjar Ketimoen)</small> 3. Crispy Onion 	<ol style="list-style-type: none"> 1. Peanut Sauce (Warm) 2. (Pickled)Cucumber <small>(Atjar Ketimoen)</small> 3. Crispy Onion 4. Spring Onions 	Baguette
Ravioli Melanzane Style	<ol style="list-style-type: none"> 1. Parmesan Flakes 2. ½ Mini Tomato 3. Basil 4. Olive Oil 	<ol style="list-style-type: none"> 1. Olive Oil 2. Parmesan Flakes 3. Basil 4. ½ Mini Tomato 5. Tomato crumble 	focaccia or ciabatta
Harissa Cauliflower and Bulgur	<ol style="list-style-type: none"> 1. Spring Onions 2. Coriander (Fresh Leaves) 3. Olive Oil 	<ol style="list-style-type: none"> 1. Olive Oil 2. Spring Onions 3. Fresh Mint Leaves 4. Coriander (Fresh Leaves) 5. Crispy grains 	Sourdough bread
Pulled Chicken BBQ Style	<ol style="list-style-type: none"> 1. ½ Pickled Amsterdam Onion 2. Flat Leaf Parsley 3. Crispy Onion 	<ol style="list-style-type: none"> 1. ½ Mini Tomato 2. Crispy Onion 3. ½ Pickled Amsterdam Onion 4. Flat Leaf Parsley 5. Crispy Onion 	Bun/ Baguette
Calabrian Fish Pearl Pasta	<ol style="list-style-type: none"> 1. ½ Mini Tomato 2. Basil 3. Olive Oil 	<ol style="list-style-type: none"> 1. Olive Oil 2. ½ Mini Tomato 3. Basil 4. Tomato crumble 	simple green salad

Biryani and Ladies Finger	<ol style="list-style-type: none"> 1. Spring Onion 2. Fresh Mint Leaves 3. Cashew Roasted 	<ol style="list-style-type: none"> 1. Fresh Mint Leaves 2. Coriander (Fresh Leaves) 3. Cashew Roasted 4. Spring Onion 	Indian naan or flatbread
Coconut Spiced Fish Curry	<ol style="list-style-type: none"> 1. Coriander 2. Lime 3. Cashew Roasted 	<ol style="list-style-type: none"> 1. Spring Onion 2. Lime 3. Coriander 4. Cashew Roasted 	Flatbread
Prawn PadThai Carrot Spaghetti	<ol style="list-style-type: none"> 1. Spring Onion 2. Lime 3. Peanuts Roasted 	<ol style="list-style-type: none"> 1. Peanuts Roasted 2. Spring Onion 3. Lime 4. Red chili ring 	Prawn cracker / Roti paratha Flatbread
Rendang Baby Potato and Bean	<ol style="list-style-type: none"> 1. Spring Onion 2. Coriander 3. Cassava Chips 	<ol style="list-style-type: none"> 1. Cassava Chips 2. Spring Onion 3. Coriander 4. Red chili sliced 	Flatbread

SNACKS/ starter	Standard toppings	Toppings +	Serve with option
Sloppy Joes nacho's	<ol style="list-style-type: none"> 1. Cheese flakes 2. ¼ Mini tomato 3. Coriander 4. Spring onion 	<ol style="list-style-type: none"> 1. Cheese flakes 2. Romaine lettuce 3. ¼ Mini tomato 4. Coriander 5. Spring onion 6. Crème Fraiche 	Make the perfect beer parring!
Meatballs Arrabiata	<ol style="list-style-type: none"> 1. Parmesan shavings 2. Olive oil 3. Basil leaves 	<ol style="list-style-type: none"> 1. Parmesan shavings 2. Arugula 3. Olive oil 4. Basil leaves 5. Red chilli sliced 	Make the perfect red wine parring!
Gyoza Chicken and Daikon	<ol style="list-style-type: none"> 1. Spring onion 2. Coriander 3. Crispy Onion 	<ol style="list-style-type: none"> 1. Spring onion 2. Coriander 3. Red Chilli sliced 4. Crispy Onion 5. Lime zest 	Make the perfect cocktail parring!