

HORTUS

Menu

Marinated olives	12
Fried Marcona almonds with smoked paprika	9
House-made pita bread (3pcs)	9
House pickled vegetables	6
Hummus, paprika, fried chickpeas	13
Muhammara - <i>Roasted bell pepper and walnut dip</i>	13
Moroccan beef cigars, mint, yoghurt (2pcs)	18
Yellowtail kingfish crudo with bergamot, mint, green olives and pomegranate	26
Fried school prawns, calamari, smelt, garlic aioli	26
Falafel, hummus, pickled vegetables	22
Greek salad	22
Watermelon salad, kalamata olives, preserved lemon, mint	18
Grilled broccolini, chermoula, almonds	18
Shakshuka, spiced tomato and pepper stew with poached eggs	22
Grilled octopus leg, green harissa	34
Wagyu beef steak tartare (100g)	32
Baked eggplant, cheese, tomato, oregano	24
Kingfish collar, cabbage and fennel salad	32
Half grilled yellow chicken in chermoula	28
Beef and lamb Adana kebab	38
Lamb tagine with pistachio rice pilaf	32
Quarter roasted Iberian suckling pig, tomato relish, potatoes	118
Roast Pyrenees lamb shoulder, Greek salad, tzatziki	118

Our Favourite Tipples

Singapore Sling <i>An iconic must-have cocktail</i>	25
Champagne Charles Heidsieck NV Reims France	38
Hortus Gin and Tonic Sweet snap pea infused gin and tonic	18
Negroni Campari Antica Formula Tanqueray	20
Spritz Aperol or Campari <i>A perfect refreshment for the afternoon</i>	20
Espresso Martini <i>A cheeky pick-me-up</i>	24
Mythos Hellenic Lager Sindos Greece	12

For the full beverage menu, please ask one of our Hortus team members.



Sweet Treats

House churned vanilla gelato, halva, tahini, pomegranate syrup and mint	18
Rose and cardamom basbousa, house churned pistachio gelato, cardamom cream	18

A selection of house-made desserts are also available all day in our dessert bar.

All prices are subject to 10% service charge and 9% GST