



ibis kitchen

RESTAURANT



LUNCH MENU

MAINS

MARGHERITA PIZZA 22
make it MEAT LOVERS +8

FISH AND CHIPS 24
Snapper, Tartare sauce, lemon wedge

CHEESE BURGER 24
Single patty with American cheese, tomato, lettuce, onion relish, pickle, fries
Make it DOUBLE Cheese Burger +4

CHICKEN SANDO 24
Tonkatsu, mayonnaise, slaw, furikake

CHICKEN SCHNITZEL 26
Fries, slaw, mushroom gravy
Make it a Parmì +4
Ham, cheese & Napolitano sauce, fries, slaw

BUTTER CHICKEN 30
Basmati rice, garlic naan

PAN SEARED BARRAMUNDI 34
Tom yum sauce, charred bok choy, confit tomato

MASSAMAN BEEFCHEEK 35 (GF, DFA)
Massaman curry sauce, basmati rice, chili peanut

SIRLOIN STEAK 45 (GF)
300g Sirloin steak, fries, mushroom gravy

SCOTCH FILLET 55 (GF, DF)
300g Scotch fillet, fries, mushroom gravy

SOMETHING LIGHT

GARLIC BREAD 12 (V)
Whipped garlic butter, ciabatta, parsley

HEALTHY POKE 20 (GF, DF, VE)
Falafels (3), Hummus, Quinoa Salad, Edamame, Avocado, Oriental dressing
Add Chicken Tenders +6

LEMONGRASS CHICKEN SALAD 22 (DF)
Asian slaw, crispy shallots, coriander

SIDES

FRIES 10
Sriracha aioli

GARDEN SALAD 12 (VE, GF)
Market fresh mixed leaves, cherry tomato, onion

SWEET

AFFOGATO 9
Espresso, vanilla ice cream, Biscoff biscuit
Add a shot of liquor +6

PANDAN PANNA COTTA 16 (GF)
Mandarin, berries

CREME BRULEE CHEESECAKE TART 17
Berry compote, Biscoff soil