




CAFÉ *One*

LUNCH MENU

SOUP OR SALADS

YELLOWFIN TUNA SALAD 	22	WALL GREEN SALAD	12
Searched yellowfin tuna, avocado, chilled buckwheat noodle, cucumber, scallions, crispy wonton, Ponzu vinaigrette		Granny smith apple, pumpkin seed, Grana Padano, maple balsamic vinaigrette	
		<i>Add a chicken breast \$8 or salmon \$14</i>	
CHICKEN BLT SALAD	18	CAESAR SALAD	12
Bacon, grilled chicken breast, avocado, tomato, butter lettuce, egg, croûtons, Greek goddess dressing		Romaine hearts, croûtons, Grana Padano, creamy garlic dressing	
		<i>Add a chicken breast \$8 or salmon \$14</i>	
ACAPULCO CHICKEN	18	FIRE ROASTED TOMATO BISQUE	10
Spice grilled chicken breast, avocado, queso fresco, corn, candied pecans, mixed organic greens, peanut-lime vinaigrette		Garlic croûton, basil puree, fresh basil	


STARTERS

BURRATA CHEESE	13
Roasted garlic crostini, tomato jam, balsamic reduction, extra virgin olive oil, basil	
LOCAL DUNGENESS CRAB CAKES 	18
Avocado salsa, spicy mayo, baby frisée	
PANKO CRUSTED PRAWNS 	15
Spicy garlic mayo, shredded cabbage	
BEEF CARPACCIO	16
Puffed wild rice, saffron aioli, Grana Padano	

CASUAL

CLASSIC BURGER Certified Angus Beef®, marble cheddar, lettuce, pickle, red onion, signature burger sauce, toasted brioche bun	16	GRILLED CHICKEN PANINI Chicken breast, bacon onion jam, tomato, mozzarella, basil, balsamic	16
SAN FRANCISCO SOURDOUGH CLUB Roasted turkey breast, tomato, applewood smoked bacon, lettuce, mayo, toasted artisan sourdough	16	VEGGIE PANINI Marinated eggplant, grilled red onion, Roma tomato, pesto, Mozzarella, balsamic, multigrain bread	16
HAM DOUBLE CRÈME BRIE PANINI Emperor ham, caramelized pear	16	<i>*Served with your choice of French fries, Caesar or green salad</i>	


ENTREE

TAGLIATELLE AND MEATBALLS Certified Angus Beef®, onion, fresh basil, San Marzano tomato sauce	24
SEAFOOD LINGUINE Tiger prawn, scallop, bistro shrimp, white wine and clam nectar sauce	24
PACIFIC COD AND CHIPS  Tempura battered pacific cod, crisp French fries, tartar sauce, fresh lemon	20
WILD MUSHROOM RAVIOLI Seasonal mushrooms, asparagus spears, Mascarpone, Parmesan cream sauce, white truffle oil	23

Please let your server know if you have any allergies

SIDES

FRENCH FRIES	5
ROASTED FINGERLING POTATOES	6
GARLIC TOAST	6
STEAMED VEGETABLES	6
GRILLED ASPARAGUS	6


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*All prices subject to 5% GST
 18% gratuity added to parties of 6 people or more*