



SINGAPOREAN SLAW with APRICOT AND SESAME DRESSING

Julienned Kamalame Farm vegetables, on a bed of fried rice noodles, sprinkled with herbs, fried shallots, pickled red onion, pickled ginger, tomatoes, sesame seeds, toasted peanuts, sprouts and micro-greens topped with fried taro spirals and dressed with an apricot and sesame dressing.

COBB SALAD with COCONUT MILK POACHED CHICKEN

Cherry tomatoes, grilled sweet corn, applewood smoked bacon, blue cheese crumbles, soft boiled egg on a bed of mixed organic greens with coconut milk poached Chicken in a light citrus aioli. Served with extra citrus aioli on the side.

CAJUN SHRIMP SALAD

Jumbo shrimp marinated with cajun seasoning and piled on a salad of farm greens, baby spinach, cherry tomatoes, diced mango, cilantro and scallion and dressed with a cilantro, lime, ginger and Andros honey dressing.

SPICY SOM TUM SALAD

Kamalame shredded green papaya and carrots tossed with Thai basil, mint, toasted peanuts, shallots and dressed with a spicy nuoc cham dressing.

SALAD NIÇOISE

Sesame crusted seared Ahi Tuna, cherry tomatoes, green beans, boiled red potato, soft boiled egg on a bed of organic greens with a reduced balsamic dressing on the side.

All \$26



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