



**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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