

BOARDS

CHEESE 22
ASSORTMENT OF SOFT & HARD
CHEESES, COMPOTE, FRUIT, OLIVES
AND BREADS.

CHARCUTERIE 29
SOFT & HARD CHEESES + AN
ASSORTMENT OF CURED MEATS,
COMPOTE, FRUIT OLIVES AND
BREADS.

WANDERLUST SM. 44 LG. 66
CHEF'S CHOICE OF OUR GLOBALLY
INSPIRED, LOCALLY CREATED MENU
THAT TAKES YOU ON A JOURNEY
AROUND THE WORLD.

SMALL PLATES & SHAREABLES

YUCA FRIES 8
PERU
CRISPY SEASONED CASSAVA FRIES, SERVED
WITH PERUVIAN PEPPER SAUCE.

ROASTED CHIC PEA HUMMUS 12
MIDDLE EAST
ROASTED CHIC PEA AND GARLIC HUMMUS
SERVED WITH GRILLED FLATBREAD AND
CUCUMBER.

ARANCINI 12
ITALY
PESTO AND MOZZARELLA STUFFED RISOTTO
BALLS AND POMODORO SAUCE.

CAULIFLOWER PAKORA 12
INDIA
CAULI FRITTERS AND RED ONION - LIGHTLY
FRIED AND SERVED WITH A HOUSE MADE
CILANTRO CHUTNEY.

GUACAMOLE 13
MEXICO
AVOCADO, LIME, TOMATO, CILANTRO, RED
ONION AND JALAPEÑO - MADE FRESH TO
ORDER.

TACOS 15
MEXICO
SHRIMP, WHITE CORN TORTILLA, CABBAGE-
MANGO SLAW, CILANTRO AND HOUSE MADE
AIOLI.

JERK CHICKEN DRUMMIES 15
JAMAICA
GRILLED JERK SPICED CHICKEN DRUMSTICKS,
CABBAGE-MANGO SLAW, SCALLIONS.

STEAMED BAO BUN PLATTER 16
CHINA
HOUSE STEAMED BUNS, FIVE SPICE PORK
BELLY, PICKLED CUCUMBER, RED ONION
AND CILANTRO.


SUSHI 16
JAPAN
YELLOWFIN TUNA, AVOCADO, CUCUMBER,
CARROT, HOISIN SAUCE AND SPICY MAYO.

BISON SLIDERS 16
NORTH AMERICA
THREE BISON SLIDERS TOPPED WITH,
BOSTON LETTUCE, PICKLES AND TOMATO-
BACON RELISH.
+ADDITIONAL SLIDERS 5.5

TUNA TATAKI 18
JAPAN
SESAME CRUSTED TUNA, CRISPY WONTONS,
MISO AIOLI, CITRUS SOY SAUCE.

KALBI SHORT RIBS 18
KOREA
GRILLED MARINATED BEEF SHORT RIBS -
TOPPED WITH HOUSE MADE KIMCHI AND
CHIVES.

LARGE PLATES

CHICKEN & WAFFLES 
USA
SOUTHERN-STYLE FRIED
CHICKEN, BUTTERMILK
WAFFLE, JALAPEÑO BUTTER,
BROWN BUTTER MAPLE SYRUP.

CHANA MASALA 
INDIA
CURRY SPICED CHICKPEAS,
JASMINE RICE, GRILLED LIME,
GARLIC NAAN.
+ CHICKEN OR SHRIMP 6

CARNE ASADA
ARGENTINA
TRIPLE A SIRLOIN BEEF, CHIMI-
CHURRI SAUCE - SERVED WITH
YUCA FRIES.

PIRI PIRI CHICKEN
PORTUGAL
OVEN ROASTED CHICKEN
SUPREME, KALE, ROASTED
POTATO AND CHORIZO.

SKYR MOUSSE
SCANDINAVIA
ICELANDIC YOGURT MOUSSE
WITH BLUEBERRY COMPOTE ON
ALMOND SPONGE CAKE.

**HAZELNUT CHOCOLATE
TORTE**
FRANCE
GLAZED CHOCOLATE TORTE,
CANDIED HAZELNUTS, CARAMEL
MERINGUE CRUMBLE.

**TRAVELLER'S SEASONAL
SALAD**
AN ECLECTIC SALAD COMPOSED
OF SEASONAL MARKET
VEGETABLES WITH HOUSE MADE
DRESSING.

12
+ CHICKEN OR SHRIMP 6

JUMBO SHRIMP FRIED RICE
CHINA
JUMBO SHRIMP, JASMINE
SCENTED RICE, EGG, CARROT,
BONITO FLAKE.

EL CUBANO
CUBA
SLOW ROAST PORK, PICKLES,
HOUSE MADE SPICY MUSTARD,
HAM AND SWISS CHEESE -
SERVED WITH YUCA FRIES.

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DESSERTS

SWEET PLANTAIN FRITTERS
JAMAICA
TWO GOLDEN FRIED FRITTERS
WITH A COCONUT RUM SAUCE.

ESPRESSO PANNA COTTA
ITALY
ESPRESSO INFUSED CREAM
TOPPED WITH CHOPPED
PISTACHIOS AND CANDIED
ORANGE PEEL

