



## Lunch menu

Monday to Thursday, 11 a.m. - 12:30 p.m.

### APPETIZERS

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**Signature Soup** 5  
Please ask your server for today's feature

**Bistro Greens Salad** 5  
Mixed greens and house dressing

**Prawn Tacos** 9  
Fennel cabbage slaw, pickled red onions, and chipotle mayo

**Chicken Wings** 9  
Choice of: red hot sauce with blue cheese crumble, honey garlic sesame or salt and pepper

**Vegetable Pakora** 9  
Cucumber raita and mint chutney

**Vietnamese Salad Roll** 9  
Vermicelli noodles, shredded cabbage, cucumber, carrots, bell peppers, mint, basil, and cilantro with peanut dipping sauce

**French Fries** 5

**Yam Fries** 5

**Hash Brown Patties** 5

**Onion Rings** 6

### BURGERS 12

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**Bacon Cheeseburger**

**Black Bean and Quinoa Burger**

**Crispy Chicken Burger**

Toasted brioche bun, cheddar cheese, caramelized onion relish, garlic aioli, lettuce, tomato, and pickles. Served with fries or green salad\*

\*Substitute for yam fries, onion rings, or soup 2

### ENTREES

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**Mediterranean Falafel Bowl** 10  
Tomato, cucumber, pickled red onion, feta cheese, tzatziki, Kalamata olives, and tahini dressing

Add grilled chicken breast, sweet chilli prawns, or spicy crispy tofu 4

**Ahi Tuna Poke Bowl**  
Seasoned rice, mango, avocado, cucumber, fennel, cabbage slaw, and citrus soy dressing

**Butter Chicken Or Shahi Paneer** 12  
(Mild or spicy)  
Basmati rice, papadum, cilantro, and cucumber raita

**Shanghai Noodle** 12  
(Choice of chicken or tofu)  
Sautéed snow peas, broccoli, bean sprouts, peppers, red onions, toasted cashews, and house-made stir-fry sauce

**Braised Beef Short Rib Hash** 12  
Fingerling potatoes, arugula, grape tomatoes, and pickled red onions

**West Coast Benny** 10  
Fried bannock bread, smoked salmon, poached eggs, crispy capers, hash browns, and Hollandaise sauce

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**Applicable taxes apply.**

Please be advised that the servers and cooks in the Bistro are Hospitality Management students in training. Your patience and understanding are greatly appreciated.



# theBistro

## DESSERTS

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**Tiramisu** 5  
Espresso, mascarpone cheese, and ladyfingers

**Feature Dessert** 5  
Please ask your server for today's feature

## BEVERAGES

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**Soft Drinks** 3  
**Coffee or Tea or Hot Water** 3  
**Milkshake** 5  
**Smoothies** 5  
**Cappuccino or Latte** 5

## ALCOHOLIC BEVERAGES

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**Cocktail Feature (1 oz)** 6  
**Domestic Beer** 5

## DOMESTIC WINE

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**Glass (6 oz)** 6  
**Half litre** 12  
**Bottle** 20

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