

Liv Cafe & Bistro

NEVER SKIP DESSERT

Affogato (GF) 12

Choose from Vanilla or Pistachio, decaf available

Lemon Basque Cheesecake (GF) 15

Strawberry compote

Orange Blossom Crème Brulée (GF) 12

Almond Pear Crumble 15

Jasmine Poached pear, almond crumble, honey lavender ice-cream

Chocolate Raspberry Entremet 15

Belgian dark chocolate ganache, raspberry mousse, chocolate almond sablee

House Made Sorbet/Ice-cream (GF) 9

Berry Sorbet (Vegan)

Ice-creams Honey Lavender/ Pistachio/ Vanilla

COFFEE & TEA

Espresso / Americano (decaf available) 4.5

Latte /Flat White / Cortado/ Cappuccino 5.5

Flavored Latte 6.5

Vanilla / Caramel / Mocha / Chai/ London Fog/ Lavender Fog/ Coconut Sky

Steeped Loose-Leaf Tea 5.5

Canadian Breakfast / Ginger Sparkle / Earl Grey/ Jasmine Silver Tip

Chai Darling / Mint / Coconut Sky /Almond Hibiscus

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TO START

HERB GARLIC BAGUETTE, <i>tomato bruschetta, shaved parmesan</i> (V)	14
PEAR ASIAGO SALAD (V)	18
<i>Arugula, baby greens, Asiago crisp, candied pecan, citrus Vinaigrette</i>	
LIV'S GARDEN TOMATO CAPRESE SALAD	18
<i>Boccocini, aged balsamic, olive oil, fresh basil</i>	
DUCK CONFIT SPRING ROLLS	24
<i>Asian coleslaw, orange ginger plum sauce</i>	
TUNA CRUDO	24
<i>Ginger sesame crusted tuna, mango, cucumber, coconut Tigre de Leche, crispy lotus root</i>	
BIG BANG PRAWNS, <i>Creamy Habanero aioli, mango salsa</i>	24
DUNGENESS CRAB CAKES, <i>Zesty remoulade, apple cranberry coleslaw</i>	26
CRISPY CAULIFLOWER (V)	19
<i>Beer batter, crispy kale, chili lime aioli, spicy Manchurian sauce, baby greens</i>	

MAINS

PISTACHIO & MUSTARD CRUSTED RACK OF LAMB	49
<i>Green pea & mint puree, ginger port wine reduction, potato & corn hash, seasonal vegetables</i>	
PORK SCHNITZEL	39
<i>Creamed potato, beet & horseradish aioli, caramelized onion & apple brandy jus, garden vegetables</i>	
CHICKEN CORDON BLEU	39
<i>Chicken breast stuffed with ham & Swiss cheese, potato pave, garden vegetables, Dijon mustard cream sauce</i>	
MISO YUZU GLAZED BLACK COD	46
<i>Roasted cauliflower puree, pave potato, pear coleslaw, chili oil</i>	
ARGENTINIAN STEAK	48
<i>Chimichurri sauce, creamed potato, gravy, garden vegetables</i>	
MANGALOREAN VEGETABLE CURRY (Vegan)	29
<i>Cream coconut vegetable curry, rice pilaf, papadam</i>	
Add Grilled Prawns or Chicken Breast	14
MUSHROOM & RICCOTA STUFFED RAVIOLI (V)	32
<i>Tarragon wild mushroom sauce, arugula tossed in olive oil, shaved parmesan</i>	
Add Grilled Prawns	14