

GARNIVORE

Restaurant Menu

WHERE SIMPLICITY MEETS INDULGENCE
A CELEBRATION OF PURITY AND PLEASURE.

BUTTERED SALMON ELEGANCE

Succulent Atlantic salmon pan-seared in grass-fed butter, finished with a drizzle of fresh cream.

520 kcal | Protein: 38g | Fat: 40g

CREAMY PRAWN INDULGENCE

Wild-caught prawns sautéed in butter and enveloped in a light cottage cheese and cream emulsion.

420 kcal | Protein: 45g | Fat: 25g

CRISPY CHICKEN THIGH HARMONY

Golden chicken thighs roasted in tallow and butter, paired with a creamy cottage cheese garnish.

540 kcal | Protein: 45g | Fat: 38g

BEEF & EGG SUPREME

Juicy grass-fed beef patties crowned with soft-boiled eggs and a hint of melted butter.

560 kcal | Protein: 42g | Fat: 43g

SALMON CREAM REDUCTION

Pan-fried salmon fillet glazed with warm cream and a touch of sea salt – pure, silky indulgence.

520 kcal | Protein: 38g | Fat: 40g

HEALTHY
LIFESTYLE
KITCHEN

100% GLUTEN FREE
CELIAC SAFE KITCHEN



TALLOW-INFUSED BEEF STRIPS

Tender beef strips slow-cooked in tallow, finished with a delicate cream swirl for richness.
520 kcal | Protein: 42g | Fat: 38g

COTTAGE CHEESE OMELETTE DELIGHT

A fluffy omelette enriched with cottage cheese and cream, folded in golden grass-fed butter.
470 kcal | Protein: 33g | Fat: 36g

BUTTER PRAWN & EGG DUO

Sautéed prawns meet soft poached eggs in a velvety butter sauce – smooth, savory perfection.
470 kcal | Protein: 46g | Fat: 30g

CREAMED CHICKEN ESSENCE

Grilled chicken breast bathed in a butter-cream sauce, tender and full of natural flavor.
510 kcal | Protein: 48g | Fat: 35g

THE HEARTY BEEF BOWL

Minced beef simmered in butter, topped with soft eggs – the essence of carnivore comfort.
540 kcal | Protein: 45g | Fat: 40g

100% GLUTEN FREE
CELIAC SAFE KITCHEN