



MENU

brioche burgers

(SERVED WITH IN- HOUSE BANANA CHIPS)

■ MEDITERRANEAN CHICKPEAS 579/-

Chickpea quinoa patty, hummus, lettuce, gherkins and pommery mustard dip

■ CHICKEN SMASH 649/-

Chicken patty, pickled cucumber, caramelized onions, lettuce and pommery mustard dip

■ LAMB SMASH 699/-

Lamb patty, chorizo relish, grilled onion, lettuce and pommery mustard dip

sandwiches

(HALF MOON SERVED WITH IN-
HOUSE POTATO CHIPS)

■ TOMATO AND BOCCONCINI 629/-

Caramelized onion jam, avocado mousse, basil pesto, mix lettuce and pommery mustard dip

■ SMOKED CHICKEN 679/-

Sun-dried tomato, marinara sauce, avocado mousse, fermented chilly and pommery mustard dip

■ FULLY LOADED MEAT 699/-

Crispy bacon, pepperoni, chorizo relish, smoked chicken, onion jam and pommery mustard dip

Mojave

*Government taxes and charges as applicable.





MENU

🍷🍴🍴 CHIMICHURI PRAWNS 779/-

SERVED WITH PRAWN CRACKERS

All green herb sauce, eye bird chilli and lemon juice

🍷🍴🍴 SMOKED BRIE CHEESE PRAWNS 779/-

Tapenade, prawn crackers and smoked brie cheese

🍷🍴🍴 PERUVIAN LAMB CHOPS WITH AJI VERDE 1299/-

AUSTRALIAN LAMB

*Grilled lamb chops, pomegranate seeds, barley puff,
banana chips and spicy aji chili based sauce*

special bowls

🍷🍴🍴 QUINOA WITH TOFU 749/-

*Crispy tofu, avocado, peanut, apple, broccoli,
pomegranate, asparagus, and aji verde sauce*

🍷🍴🍴 BLACK RICE WITH CUBAN CHICKEN 799/-

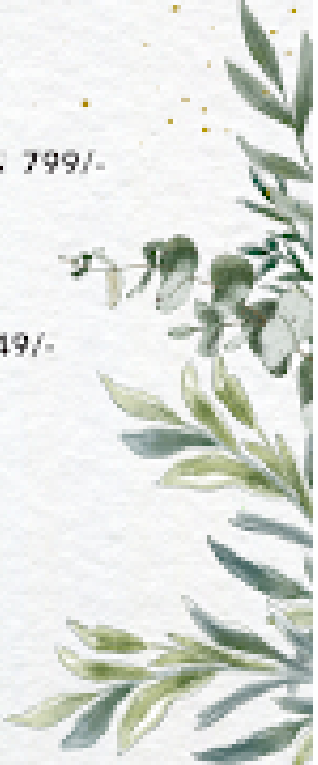
*Bok choy, bell peppers, pickled cucumbers, mushroom,
fried garlic served with sriracha mushroom sauce*

🍷🍴🍴 COUSCOUS WITH LAMB RAGU 849/-

*Baked beans, fermented onion pickle, edamame and
potato crisps*

Aojave

*Government taxes and charges as applicable.





MENU

hand rolled pasta

■ CHARCOAL LINGUINE AGLIO OLIO 629/-

*Cherry tomato, black olives, capers, parmesan cheese,
olive oil and parsley*

■ 🍷 BEETROOT RAVIOLI 629/-

Spinach, goat cheese and calabrese sauce

■ 🍷 GOAT CHEESE GNOCCHI 649/-

Creamy pumpkin sauce, truffle oil, basted butter and sage

■ RIGATTONI ALA PUTTANESCA 699/-

Burrata, olive and caper tapenade and marinara sauce

■ TRUFFLE RIGATTONI 729/-

*3 types of mushrooms, truffle oil, truffle pate and porcini
sauce*

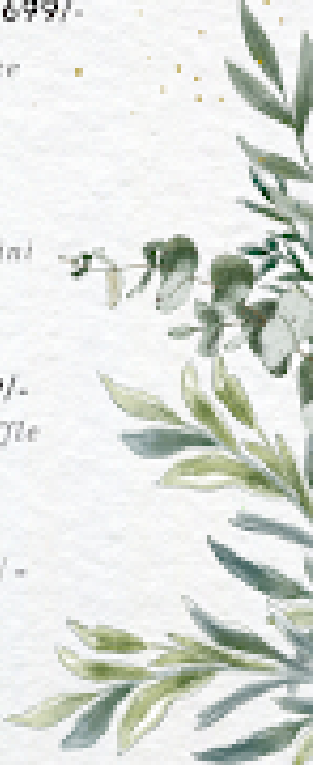
■ 🍷 TRUFFLE MAC AND CHEESE 729/-

*Macaroni, cheddar cheese, chopped jalapeño and truffle
oil*

ADD: CHICKEN 79/- | PRAWNS 149/-

Mojave

*Government taxes and charges as applicable.





MENU

patisserie

🍷🍷 TRES LECHE 579/-

Almond crispie with cake, mixed berries, frozen granita and berry spheres

🍷 KAHlua ORANGE INFUSED TIRAMISU 629/-

Italian savoiardi, orange zest and mascarpone cream

🍷🍷🍷 FRENCH LAYERED MARJOLAINE 629/-

Chocolate ganache, butter cream, walnut praline and pain de sucre feuilletée

🍷 MILLE FEUILLE 649/-

TEXTURES OF APPLE

Caramelized cinnamon apple, wine poached apple, green apple spheres, crème de chantilly

🍷🍷🍷🍷 CHOCOLATE MOUSSE 699/-

Chocolate soil, crème de chantilly and berry compote

🍷🍷 LEMONGRASS PANACOTTA 769/-

Passion fruit granita with coconut shortbread crumb

🍷🍷🍷 BAKED ALASKA 779/-

Almond sponge, puff pastry, 3 types of in-house ice cream, breaded meringue

🍷🍷 BAKLAVA WITH IN-HOUSE ICE CREAM 799/-

BASTANI / VANILLA

Sweet flaky pastry, chopped nuts

Mojave

*Government taxes and charges as applicable.



MENU

entrée

STUFFED GARLIC BREAD 499/-

Soft mediterranean style bread stuffed with caramelized onion jam and mozzarella cheese - served with aioli

BAKED EMPANADAS 549 / 649/-

SPINACH AND CORN / 8-HOUR PULLED LAMB

Latin American stuffed pastry , salsa verde and goat cheese mousse

ARANCINI DI ROSSO 629/-

Caramelized onion jam , balsamic vinegar, roasted hazelnuts and marinara sauce

SOFT SHELL TACOS 679/699/789/-

CRISPY AVOCADO/ SMASH CHICKEN/ FRIED FISH

Served with tomato salsa, goat cheese mousse, baked beans and jalapeño

SMOKED SALMON TARTARE 699/-

NORWEGIAN SALMON

Salmon roe, capers, cucumber, avocado mousse, shallot, chives, parsley, dill and garlic crostini

HUMMUS BEH LAMB 729/-

NZ LAMB SHOULDER

Burnt butter hummus, 8-hour cooked lamb shoulder with in-house house pita and herb oil

Aojave

*Government taxes and charges as applicable.



MENU

napoli pizza

■ MARGHERITA 629/-

Mozarella, bocconcini, scamorza and basil

■🍄🌿 PESTO BURRATA 679/-

In - house pesto, olive tapenade, rocket leaf and burrata

■🍷 SMOKED CHICKEN 689/-

Caramelized onion jam, jalapeño, paprika chilli and rocket leaves

■ MUSHROOM ARTICHOKE AND BABY CHARD 699/-

Mushroom pate with various kinds of mushroom, truffle oil, baby chard, roasted garlic and fermented chilli

■ PEPPERONI JALAPEÑO 729/-

Jalapeño, rocket, balsamic reduction and parmesan cheese

■🍷 BACON AND LAMB SAUSAGES 779/-

In - house lamb sausage, bacon, pickled onion, honey ranch sauce and chilli feta

ADD: VEG 49/- | CHICKEN 79/-

PRAWNS 149/-

Mojave

*Government taxes and charges as applicable.





MENU

main course

■🌿 BLACK RICE CREAM CHEESE SPANAKOPITA 649/-

Black rice, cream cheese and red pepper sauce

■🌿🌿 ROASTED VEGGIE RATATOUILLE 679/-

*Caramelized onion, creamy polenta, roasted vegetables
with totes stem chips*

■🌿 CONFIT CHICKEN LEG 669/-

Israeli couscous, marinated olives and yogurt foam

■🌿🌿 VOL AU VENT 729 / 779/-

TRIO MUSHROOM / SMOKED CHICKEN

*Baked french flaky puff pastry, filling and truffle porcini
sauce*

■🌿 GRILLED CHICKEN BREAST 729/-

*Leeks puree, spicy caramel broccoli, fried leeks and
almond flakes*

■🌿 GRILLED LEMON BUTTER SOLE FISH 749/-

*Sole fish, capers, parsley and herb butter served with
assorted grilled vegetables.*



Aojave

*Government taxes and charges as applicable.

MENU

salad

 SMOKED CHICKEN 529/-

San - dried tomato, olives, caramelised pecan nuts and mimosa vinaigrette dressing

 MOCK MEAT BARLEY 569/-

Plant based duck, ratatouille, potato crisp and sweet chilly vinaigrette dressing

 PECAN CRUSTED CHICKEN 579/-

Dried blueberries, goat cheese mousse, mix lettuce and potato crisps

 GRILLED HALLOUMI COUSCOUS 589/-

Moroccan couscous, caramelised onions and mustard vinaigrette dressing

 **ORECCHIETTE PASTA WITH 639/-
BURRATA**

Grilled asparagus, burrata, pine nuts, parmesan cheese, artichoke, pesto

Mojave

*Government taxes and charges as applicable.



MENU

SPINACH FETTUCCINE 729/-

Mascarpone, broccoli, parmesan cheese and almond flakes

FETTUCCINE BOLOGNESE 779/-

Lamb bolognese, parmesan cheese and parsley

risotto

SPINACH MUSHROOM RISOTTO 629/-

Sautéed spinach, assorted mushroom, mascarpone and parmesan cheese

PUMPKIN RISOTTO 649/-

Pumpkin purée, pumpkin dice, mascarpone and goat cheese

TOMATO AND CHICKEN RISOTTO 699/-

Cherry tomato, basil, mascarpone and parmesan cheese

ADD: CHICKEN 79/- | PRAWNS 149/-

Aojave

*Government taxes and charges as applicable.





MENU

bar nibbles

VEGETARIAN

  SKIN ON FRIES 349 / 549/-
Mojave spice blend / truffle

  PERSIAN PLATTER 449/-
*Hummus, kashke bademjan, tzatziki, muhammara served
with hoory pita, lucash and barhari bread*

  GOAT CHEESE NACHOS 529/-
*Goat cheese mousse, avocado cream, salsa verde and
pineapple salsa*

   CORN RIBS 579/-
*Charred corn, parmesan cheese, chopped parsley, mojave
spice blend served with aioli*

   HONEY CHILI LOTUS STEM 629/-
Served with berrata cheese and tomato jam

Mojave

*Government taxes and charges as applicable.





MENU

soups

 **PROVENCE CREAM OF MUSHROOM
WITH CROSTINI 399/-**

*Mushroom pate, crispy crosti, shimeji, fermented chili,
herbs and garlic bread*

 **CAPRESE ROASTED TOMATO WITH
CARAMELIZED ONIONS MINI SANDWICH 399/-**

*Roasted tomato soup served with tomato pate, bocconcini,
balsamic reduction and fresh basil leaves*

 PERUVIAN CHICKEN WITH QUINOA 429/-

Red & white quinoa, pulled chicken, lemon and coriander

 **CREAMY HANDROLLED TORTELLINI 429/499/-
VEGETABLE/ CHICKEN**

*Mini stuffed tortellini, basil, vegetable bouillon and
parmesan cheese*

Mojave

*Government taxes and charges as applicable.





MENU

bar nibbles

NON-VEGETARIAN

  **AJ PANCA LEMON CHICKEN 599/-**
Peru spiced lemon pepper sauce and sesame seeds

    **BAKED HONEY RANCH CHICKEN WINGS 599/-**
Spicy honey ranch sauce, sesame seeds and toasted almonds

 **CHICKEN FRIED CROQUETTES 699/-**
Coxinha style brazilian chicken, cream cheese, pommery mustard dip and parmesan crisp

  **BEER BATTERED FISH AND CHIPS 789/-**
River sole fish, tartar sauce with pea and mint wash

Aojave

*Government taxes and charges as applicable.



Welcome!

We believe that great food is best enjoyed in an environment that feels like home—where elegance meets comfort, and every meal is an opportunity to connect with the people around you. From the carefully curated menu to the artfully crafted plates, every detail reflects our commitment to quality, sustainability, and fostering connections within our local community.

Come join us for a dining experience that's as much about the people as it is about the plate.

Each dish is a celebration of both flavor and community- showcasing a thoughtful blend of gourmet and culture.

YOU'LL FIND THESE SYMBOLS THROUGH THE MENU
- HERE'S WHAT EACH OF THEM MEAN



VEGETARIAN



NON-VEGETARIAN

VEGAN



CHEF'S SPECIAL

OPTIONAL GLUTEN FREE



GLUTEN FREE

OPTIONAL LACTOSE FREE



LACTOSE FREE



CONTAINS NUTS

IN CASE OF ANY ALLERGENS OR DIETARY
PREFERENCES,
PLEASE CONVEY TO THE SERVER PRIOR.

Mojave