



# Big Plates

Fish Of The Day (Checking Our Daily's Chef Special)	<b>M/p</b>
350gr Black Angus Sirloin, Chimichurri & Smash Potato With Jus (G.F)	<b>48.8</b>
Seafood Linguine With Blue Swimmer Crab Meat, Prawns, Clams, Chilli, Garlic, Tomatoes, Onion, Butter With Wine Sauce, Chives	<b>36.8</b>
Grilled Jumbo Tiger Prawns, Burnt XO Sauce, Charred Lime & Herbs	<b>34.8</b>
150g Steak Sandwich With Swiss Cheese, Cos Lettuce, Caramelized Onion, Mushroom Sauce On Ciabatta, Onion Rings With Fries	<b>32.8</b>
Smokey BBQ Bourbon Braised Beef Short Rib In Smash Potato, Pickle Chillies	<b>32</b>
Creamy Wild Mushroom Porcini Risotto With Peas, Broccoli And Parmesan (G.F, V)	<b>29</b>
Stir Fried Sesame Tofu With Broccoli (V, VG)	<b>24.8</b>
Autumn Vegetable Crudités With Asian Style Dip	<b>19</b>

# Small Plates

Grilled Octopus Burnt Lemongrass Chilli Butter, Cucumber, Coriander Salad, Sumac Onions, Lime	<b>26.8</b>
Grilled Scallops And Prawns Japanese Nori Style, Ginger, Lime Mayonnaise (G.F)	<b>24.8</b>
Grilled Wagyu MB 8+ "Shaking Beef Style" With Sesame Seeds (3 Skewers)	<b>22.8</b>
Oven Roasted Pork Belly Sticky Soy Glazed, Corrainder, Pickles And Fried Shallots	<b>16.8</b>
Beer Battered Fish Bites, Pickles, Tartar Sauce With Lemon	<b>16.8</b>
Mushroom Truffle Arancini, Tomato Sauce, Cheese And Smokey Aioli *3*(VG, V-option, G.F)	<b>14.8</b>
Crispy Prawns Spring Rolls With Vegetable And Corn Filling, Chilli Lime Mayo (G.F)	<b>12.8</b>

# Dessert

Vanilla & White Chocolate Panna Cotta, Raspberry Coulis, Fruits	<b>16</b>
Chocolate Fondant With Vanilla Ice Cream	<b>15</b>
Vietnamese Creme Caramel	<b>9.9</b>
Premium Gelato	<b>6</b>

# Snacks

Freshly Shucked Oysters, Mignonette Sauce, Lemon	<b>32/half – 48/ 1doz</b>
Baked Oyster With Kimchi Butter, Crispy Shallots, Lemon (Gf)	<b>36/half – 56/ 1doz</b>
Cold Cut Meats, Premium Cheese With Crackers	<b>22</b>
Garlic Bread Toasted Butter & Garlic With EVOO + Balsamic (GF, VO, N)	<b>14.8</b>
Marinated Octopus With Olives	<b>13.8</b>
House Mixed Olives	<b>8</b>

# To Share

/ Allowing 20-30' cooking time /

Seafood Platter "Feed 2 – 3 Pax" <i>Chef's selection of seafood served with chips, green leafy salad and side of sauce.</i>	<b>138</b>
Wagyu Cheesy Steak Sizzling Plate "Feed For Two" <i>Chef's choice "Ask server for today special" served in M-rare to medium with chips, salads and 3 sauces.(Béarnaise, Peppercon sauce, Chimichurri sauce) *Extra foie gras medallion *50g* + 30\$*</i>	<b>M/P</b>
Super Hungry Meat Plater <i>Crispy pork knuckle, jalapeno cheese smoked pork sausage, half american pork rib with corn cheese, house pickle salad , turkish bread and sauces.</i>	<b>98</b>

# Sides

Truffle Mac And Cheese	<b>18</b>
Stir Fried Seasonal Mixed Vegetables With Garlic Butter Sauce (V)	<b>16</b>
Creamy Mashed Potatoes With Au Jus + Chives	<b>15</b>
Fries & Ailoi (G.F)	<b>12</b>
Crispy Sweet Potato Fries With Ketchup (G.F)	<b>12</b>
Steamed Jasmine Rice (G.F)	<b>4</b>