



# MENU

## — SMALL BITES —

- DUO OF MINI BLACK ANGUS CHEDDAR CHEESE BURGER  
\$12
- FRIED CHICKEN WINGS IN SPICY SAUCE, CELERY STICKS AND BLUE CHEESE DIP  
\$12
- HOME MADE DUCK SPRING ROLL WITH SWEET CHILLI DRESSING  
\$12
- FRIED CALAMARI WITH WASABI MAYONNAISE  
\$12
- BEER BATTERED FISH FRITTERS WITH TARTAR SAUCE  
\$12
- CHEESE PLATTER WITH QUINCE JAM & CRACKERS  
*manchego, gorgonzola and parmesan*  
\$19
- NACHOS WITH CHILLI CON CARNE, JALAPENO, MELTED CHEDDAR CHEESE  
\$14
- CHICKEN TORI KARAAGE  
\$9
- QUESADILLA WITH CHICKEN, CAPSICUM AND MELTED CHEDDAR CHEESE  
\$14
- SHOESTRING FRENCH FRIES  
\$8
- NATURAL CUT FRIES WITH TRUFFLE DIP  
\$12
- SWEET POTATO FRIES  
\$14

## — STARTERS —

- WAGYU BEEF CARPACCIO, ROCKET LETTUCE AND 24 MONTHS OLD SHAVED PARMESAN CHEESE  
\$18
- 36 MONTHS OLD PARMA HAM SERVED WITH MELON COMPOTE  
\$19
- ASSORTED COLD CUTS PLATTER WITH PICKLES  
\$19
- PAN FRIED GOOSE LIVER WITH WILD BERRIES SAUCE AND BALSAMIC SYRUP  
\$20
- BURRATINA CHEESE WITH FRESH TOMATOES, BASIL AND OREGANO  
\$17
- OVEN BAKED EGGPLANT ALLA PARMIGIANA STYLE  
\$16

## — SALAD & SOUP —

- DISTRICT 10 SALAD  
*assorted lettuce, mushrooms, feta cheese, roasted tomatoes in balsamic dressing*  
\$14
- CAESAR SALAD  
*with roasted bacon, garlic croutons, parmesan cheese, smoked chicken and our special District 10 dressing*  
\$14
- ROCKET LETTUCE  
*with roasted pine nuts, pears, pecorino cheese and white balsamic dressing*  
\$14
- ROASTED PUMPKIN SALAD  
*with sunflower seed, ricotta cheese, sundried tomatoes in apple cider vinegar dressing*  
\$14
- MINISTRONE SOUP WITH BASIL PESTO  
\$12
- CREAMY WILD MUSHROOM SOUP  
\$12

## — MAINS —

- CRISPY GOOSE LEG CONFIT  
*with roasted garlic and soft potato mousse*  
\$26
- SPANISH PORK CHOP  
*with wild berries sauce*  
\$26
- HOEGAARDEN BATTERED FISH & CHIPS  
*with tartar sauce*  
\$22
- SALMON STEAK  
*with sautéed green beans, cherry tomato and hollandaise sauce*  
\$24
- GRILLED LIVE BOSTON LOBSTER  
*with mediterranean herbs*  
\$42

## — PASTA —

- SPAGHETTI CARBONARA  
*with black truffle*  
\$24
- TAGLIATELLE  
*with porcini mushrooms, sun-dried tomatoes and tiger prawns*  
\$24
- BLACK INK TAGLIOLINI  
*with jumbo crab meat in tomato basil sauce*  
\$22
- HOMEMADE ANGEL HAIR  
*with live lobster, chilli, basil and fresh tomatoes*  
\$34
- HOMEMADE FOIE GRAS RAVIOLI  
*in light parmesan cheese sauce and scamorza*  
\$32
- LA MAMMA È SPECIALE  
*chicken bolognese penne in spicy tomato sauce*  
\$18
- MARE D MONTI  
*mixed seafood and forest mushroom linguine with basil oregano in tomato sauce*  
\$28
- IL VILLAGGIO DI MAMMA  
*spaghetti with sautéed mushrooms and cherry tomatoes in pesto sauce*  
\$22
- IL PIATTO DELLA NONNA FATTO  
*homemade angel hair pasta in light parmesan cheese sauce with black truffle*  
\$28

## — PIZZA —

- REGINA MARGHERITA  
*basil, extra virgin olive oil, mozzarella*  
\$19
- FUNGHI  
*assorted mushrooms and white truffle oil*  
\$24
- PARMA  
*parma ham, arugula, 24 months old shaved parmesan cheese*  
\$29
- DISTRICT 10  
*mushrooms, pancetta ham, zucchini and egg*  
\$24
- DIAVOLA  
*mozzarella, spicy salami soppressata and chilli flakes*  
\$24
- DI MARE  
*calamari, prawns, salmon, basil and mozzarella*  
\$28
- VILLAGGIO DI BERGAMO  
*wagyu meatballs, mozzarella, basil and extra virgin olive oil*  
\$26
- NONNA PICCANTE  
*chicken, chorizo, cheddar and jalapeno*  
\$26

## — FROM THE GRILL —

*Prime beef grilled over hot charcoal, served with natural cut fries & mixed salad*

- BLACK ANGUS BEEF BURGER  
\$22
- BLACK ANGUS BEEF RIB - EYE 200GR  
\$26
- BLACK ANGUS BEEF TENDERLOIN 180GR  
\$26
- MARBLE 6 WAGYU BEEF RIB - EYE 200GR  
\$45
- BLACK ANGUS PORTERHOUSE STEAK 800GR  
\$140 (FOR 2-3 PERSON)

*Choice of Sauce: Béarnaise - Black Pepper - Mustard  
Add-ons: Sauteed Garlic Spinach / Sauteed Mushroom / Creamy Buttered Corn (\$8 each)*

## — DESSERT —

- WARM LAVA CHOCOLATE CAKE & VANILLA ICE CREAM  
\$14
- NEW YORK CHEESE CAKE  
\$12
- TRADITIONAL ITALIAN TIRAMISU  
\$14
- CHOICE OF ICE CREAM (CHOCOLATE / VANILLA)  
\$6

ALL PRICES ARE SUBJECTED TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES

# WINE



## — CHAMPAGNE, SPARKLING & WINE - BY THE GLASS —

TENUTA CA' BOLANI PROSECCO NV	\$13	WILD SOUTH SAUVIGNON BLANC	\$14
CASTELLO DEL POGGIO MOSCATO D'ASTI	\$11	CHARLOTTE STREET SHIRAZ	\$14
LUIS FELIPE CHARDONNAY	\$13	LUIS FELIPE CABERNET SAUVIGNON	\$13
BORGIO SANLEO PINOT GRIGIO	\$12	WILD SOUTH PINOT NOIR	\$15

### — CHAMPAGNE —

160001	DOM PÉRIGNON 2006/07 (FRANCE)	\$280
130010	RUINART BLANC DE BLANCS NV (FRANCE)	\$220
130003	MOET & CHANDON	\$114

### — SPARKLING —

110042	TENUTA CA' BOLANI PROSECCO NV (ITALY)	\$61
110004	ALMA CUVÉE BELLAVISTA 2013/14 (ITALY)	\$126

### — WHITE WINE —

#### (AUSTRALIA)

260038	CHARLOTTE STREET CHARDONNAY 2016	\$61
260046	DOMAINE CHANDON CHARDONNAY 2016/17	\$81
260067	PETER LEHMANN CLANCY SEMILLON SAUVIGNON BLANC 2010	\$66
260024	CAPE MENTELLE SAUVIGNON BLANC SEMILLON 2016/17	\$74

#### (NEW ZEALAND)

260079	SACRED HILL SAUVIGNON BLANC 2014	\$64
260080	WILD SOUTH SAUVIGNON BLANC 2016	\$55
260030	CLOUDY BAY SAUVIGNON BLANC 2016/17	\$85

#### (CHILE)

240014	LUIS FELIPE CHARDONNAY 2016/17	\$52
--------	--------------------------------	------

#### (ITALY)

220032	BORGIO SANLEO PINOT GRIGIO 2015/16	\$55
--------	------------------------------------	------

#### (FRANCE)

220037	FALVEY CHABLIS 2015/16	\$85
220030	DE LADOUCETTE POUILLY FUME 2015/16	\$94

### — DESSERT WINE —

410024	CASTELLO DEL POGGIO MOSCATO D'ASTI 2015/16	\$64
--------	--	------

### — RED WINE —

#### (AUSTRALIA)

360130	PETER LEHMANN WILDCARD 2015/16	\$55
360068	CHARLOTTE STREET SHIRAZ 2016	\$64
360113	HENSCHKE MOUNT EDELSTONE SHIRAZ 2010/11	\$256
360119	BAROSSA VALLEY ESTATE SHIRAZ 2015/16	\$105
360038	CAPE MENTELLE CABERNET MERLOT 2015/16	\$94
360106	PETER LEHMANN CLANCY SHIRAZ CABERNET MERLOT 2013	\$74
360091	JIM BARRY THE COVER DRIVE CABERNET SAUVIGNON 2015/16	\$76
360089	HOWARD PARK ABERCROMBIE CABERNET SAUVIGNON 2011/12	\$256

#### (NEW ZEALAND)

360116	CLOS HENRI PINOT NOIR 2013/14	\$101
360132	WILD SOUTH PINOT NOIR 2016	\$70

#### (CHILE)

340021	LUIS FELIPE CABERNET SAUVIGNON 2016/17	\$52
340026	LUIS FELIPE RESERVE MALBEC 2016/17	\$55

#### (ARGENTINA)

390011	ALAMOS MALBEC 2016/17	\$64
310012	BODEGAS SALENTEIN PORTILLO MALBEC 2015/16	\$58
310013	BODEGAS SALENTEIN PORTILLO CABERNET SAUVIGNON 2015/16	\$58

#### (ITALY)

310936	GAROFOLI AGONTANO GROSSO MONTEPULCIANO RSV 2011/12	\$108
310937	BRIGALDARA AMARONE CASE VECIE 2011/12	\$166
310939	ANTINORI IL BRUCIATO BOLGHERI 2014/15	\$98
310940	ANTINORI BRUNELLO DI MONTALCINO PIAN DELLE VIGNE 2010/11	\$158
310884	ANTINORI TIGNANELLO 2011/12	\$195
310499	ANTINORI TIGNANELLO 2007	\$280
310978	ANTINORI TIGNANELLO 2009	\$240

#### (FRANCE)

320067	CHATEAU DE LA BOUYERE ROUGE 2014	\$58
320068	CHATEAU CORCONNAC 2012	\$85

# BEVERAGES

## — HEALTH BOOSTERS —

Get your glow with these wholesome blends of fresh fruit and purées.

**ANTIOXIDANT**  
Peach, green apple, mango and strawberry  
\$13

**ANTI-AGING**  
Dragon fruit, pineapple  
\$13

**DRAGON BUSTER**  
Dragon fruit, green apple and  
japanese cucumber  
\$13

**VITAMIN POWER**  
Tomato, celery, carrot, apple  
\$13

## — FRESHLY SQUEEZED JUICES —

ORANGE / GREEN APPLE / CARROT / WATERMELON / PINEAPPLE  
\$9 / combine 2 for \$12

## — HOT COFFEE —

**ESPRESSO / MACCHIATO**  
\$5 / extra shot for \$2

**HOT CHOCOLATE / CAFÉ MOCHA**  
\$5.50 / extra shot for \$2

**LONG BLACK / FLAT WHITE / LATTE / CAPPUCCINO**  
\$6 / extra shot for \$2

## — MOCKTAILS —

**GUNNER**  
Ginger ale, ginger beer and angostura bitters  
\$12

**LIME COOLER**  
Fresh lime, fresh mint, sprite and soda  
\$12

**SHIRLEY TEMPLE**  
Sprite, lime juice and grenadine syrup  
\$12

**BUBBLE TART**  
Lime juice, cranberry, soda  
\$12

**LITTLE ENGINEER**  
Orange, pineapple, grenadine  
\$12

## — HOUSE POUR —

**JIM BEAM BOURBON**  
**GORDON'S GIN**  
**BACARDI CARTA BLANCA RUM**

**JOSE CUERVO GOLD TEQUILA**  
**SMIRNOFF RED VODKA**  
**BALLANTINE'S FINEST WHISKEY**

\$13 per shot / \$180 per bottle

## — SIGNATURE COCKTAILS —

Our awesome alcoholic concoctions made with lots of fresh fruit.

**WATERMELON MARTINI**  
Vodka, triple sec, watermelon juice  
\$17.50

**THE ASIAN COOLER**  
Gin, elderflower syrup, lime juice,  
lychee, mint, fresh ginger  
\$16.50

**DREAMY BINTAN**  
White rum, dark rum, malibu,  
banana liqueur, orange juice  
\$17.50

**BIG APPLE BERRIE**  
Vodka, raspberries, black berries,  
vanilla liquor, mure liqueur,  
lime juice, apple juice  
\$18.50

**RASPBERRY AND PASSION  
FRUIT MARTINI**  
Vodka, raspberries, framboise liqueur,  
passion fruit, apple juice  
\$17.50

**SINGAPORE SLING**  
Gin, cointreau, cherry brandy,  
D.O.M, pineapple juice, lime juice  
and a dash of Angostura bitters  
\$17.50

**BLOODY MARY**  
Vodka, tomato juice and a dash of  
worcestershire and tabasco sauce  
\$17.50

## — MARTINI —

**CHOCOLATE  
STRAWBERRY BASIL  
CLASSIC - GIN OR VODKA**  
**LYCHEE  
GREEN APPLE**  
\$17.50

## — MOJITOS —

**CUBAN  
LYCHEE  
STRAWBERRY  
EXTREME**  
\$17.50

## — GIN & TONIC —

**BOMBAY SAPPHIRE  
GIN & TONIC**  
\$15  
**HENDRICK'S GIN & TONIC**  
\$17

**SIPSMITH GIN & TONIC**  
\$16  
**G'VINE FLORAISON GIN & TONIC**  
\$17

## — MARGARITA —

**LIME  
STRAWBERRY  
MANGO**  
\$17.50

## — CIDERS —

**SOMERSBY APPLE CIDER**  
**SOMERSBY PEAR CIDER**  
\$12

## — BEERS —

**ASAHI DRAUGHT**  
½ pint for \$9 NETT / 1 pint for \$10 NETT

**KRONENBOURG BLANC DRAUGHT**  
½ pint for \$9 NETT / 1 pint for \$10 NETT

**KILKENNY/btl**    **ERDINGER/btl**  
\$15                      \$16

**ASAHI BLACK DRAUGHT**  
½ pint for \$9 NETT / 1 pint for \$10 NETT

**HEINEKEN/btl**  
\$12

**TIGER/btl**  
\$12

**GUINNESS STOUT/btl**  
\$15

**CORONA/btl**  
\$14

## — SINGLE MALT WHISKY —

**GLENFIDDICH**  
(12 years)  
\$13 per shot / \$195 per bottle  
(18 years)  
\$26 per shot / \$370 per bottle

**HIGHLAND PARK**  
(12 years)  
\$15 per shot / \$220 per bottle

**GLENLIVET**  
(12 years)  
\$13 per shot / \$210 per bottle  
(18 years)  
\$26 per shot / \$370 per bottle

**MACALLAN**  
(12 years)  
\$18 per shot / \$235 per bottle  
(18 years)  
\$28 per shot / \$395 per bottle

**GLENMORANGIE  
THE ORIGINAL**  
\$13 per shot / \$195 per bottle

**THE SINGLETON OF  
GLEN ORD**  
(12 years)  
\$13 per shot / \$195 per bottle

## — JAPANESE WHISKY —

**NIKKA FROM THE  
BARREL 500ML**  
\$12 per shot / \$150 per bottle

**NIKKA YOICHI SINGLE MALT**  
(12 years)  
\$20 per shot

**NIKKA PURE MALT**  
\$14 per shot / \$170 per bottle

**NIKKA MIYAGIKYO  
SINGLE MALT**  
(15 years)  
\$25 per shot / \$420 per bottle

**NIKKA TAKETSURU**  
(12 years)  
\$20 per shot / \$380 per bottle

**YAMAZAKI SINGLE MALT  
DISTILLER'S RESERVE**  
\$24 per shot / \$295 per bottle

**NIKKA TAKETSURU**  
(17 years)  
\$26 per shot / \$480 per bottle

**YAMAZAKI**  
(12 years)  
\$38 per shot / \$430 per bottle

**NIKKA TAKETSURU**  
(21 years)  
\$28 per shot / \$550 per bottle

**HAKUSHU**  
(12 years)  
\$18 per shot / \$280 per bottle

**NIKKA YOICHI SINGLE MALT**  
(10 years)  
\$16 per shot / \$290 per bottle

**HIBIKI**  
(12 years)  
\$38 per shot / \$430 per bottle

**HIBIKI HARMONY**  
\$24 per shot / \$280 per bottle

## — PREMIUM GIN —

**TANQUERAY / BOMBAY  
SAPPHIRE / HENDRICK'S**  
\$16 per shot / \$200 per bottle

## — PREMIUM VODKA —

**SKYY 90 / GREY GOOSE /  
BELVEDERE / CAVALLI**  
\$16 per shot / \$240 per bottle

## — PREMIUM RUM —

**BACARDI GOLD / MALIBU /  
MOUNT GAY EXTRA OLD /  
MYERS'S DARK**  
\$16 per shot / \$200 per bottle

## — PREMIUM BOURBON —

**WILD TURKEY / JACK DANIEL'S /  
MAKER'S MARK**  
\$16 per shot / \$240 per bottle

## — PREMIUM TEQUILA —

**PATRÓN SILVER /  
PATRÓN XO CAFE /  
PATRÓN ANEJO /  
1800 ANEJO**  
\$16 per shot / \$220 per bottle

## — BLENDED WHISKY —

**CHIVAS REGAL (12 years) /  
JOHNNIE WALKER BLACK LABEL /  
CANADIAN CLUB /  
JOHN JAMESON IRISH WHISKEY**  
\$16 per shot / \$240 per bottle

## — BRANDY —

**HENNESSY V.S.O.P /  
MARTELL V.S.O.P**  
\$15 per shot / \$240 per bottle

**HENNESSY XO /  
MARTELL CORDON BLEU**  
\$25 per shot / \$410 per bottle