

THE SEAGRILL

A LA CARTE MENU.

TO SHARE

GRILLED SEAFOOD PLATTER 40

Japanese Scallops, King Prawns, Pan Seared Snapper, Clams, Mussels and Squids White Wine Stew, Lemon Cream Sauce with Basil Oil.

SEAGRILL MEAT PLATTER 42

Grilled Chicken Boneless Leg, Rosemary Lamb Rack, Rib-Eye Steak, Cheese Chicken Sausages, served with Fresh Salad Pepper Sauce and BBQ Sauce.

SRIRACHA BLACK MUSSELS 17 (SPICY)

Market Fresh Black Mussels, Sautéed with Garlic, Chilli Padi, Chinese Coriander, Shallots, White Wine, Sriracha and Garlic Toast.

FRESH WHITE WINE CLAMS 16

Sautéed with Garlic, Chilli Padi, Chinese Coriander, White Wine and Garlic Toast.

SOUP

CLAM CHOWDER 10

SEAFOOD BUTTERNUT 12

CLASSIC MUSHROOM 9

ITALIAN SEAFOOD SOUP 14

SALAD

CEASAR SALAD WITH CHICKEN BREAST & BACON 15

Fresh Romaine Lettuce with Classic Ceaser Dressing, Parmesan Cheese, served with Chicken Breast, Bacon and Croutons.

CEASAR SALAD WITH GRILLED KING PRAWN & BACON 16

Fresh Romaine Lettuce with Classic Ceaser Dressing, Parmesan Cheese, served with King Prawns, Bacon and Croutons.

THE DETOX SALAD 18

Mix Green Salad with Citrus Dressing, Avocado, Red Quinoa, Purple Cabbage, Carrots, Cherry Tomatoes, Cranberries, Flower Seeds and Croutons.

PASTA

SEAFOOD CAPELLINI 21

Japanese Sea Scallop, King Prawn, Mussels, Clams, Garlic, Chinese Coriander, Chilli and White Wine.

PENNE CARBONARA 19

Ham & Bacon, Garlic, White Wine, Egg Yolk and Parmesan Cheese.

PENNE ARRABIATA (V) (SPICY) 16

Basil, Garlic, Chilli Padi, White Wine Tomato Base.

SEAFOOD MARINARA 21

Japanese Sea Scallop, King Prawn, Mussels, Clams, Garlic, White Wine, Basil, Tomato Base and Parmesan Cheese.

KING PRAWNS SPAGHETTI AGLIO OLIO WITH BACON 21

Fresh King Prawns, Bacon, Chilli Padi, Sliced Garlic, Chinese Coriander, White Wine and Parmesan Cheese.

WHITE WINE CLAM LINGUINE PASTA 19

Clams, Chilli Padi, Sliced Garlic, Chinese Coriander, White Wine and Parmesan Cheese.

MEAT

GRILLED AUSTRALIA ANGUS RIB EYE (220GM) (12mins) 30

Served with Garlic and White Wine, Sautéed Spinach, Button Mushrooms and Edamame, Cherry Tomato, Mash Potato with Black Pepper Sauce.

GRILLED BONELESS CHICKEN LEG 19

Served with Garlic and White Wine Sautéed Spinach, Button Mushrooms and Edamame, Cherry tomato, Mash Potato with Black Pepper Sauce.

ROASTED ROSEMARY LAMB 28

Served with Garlic and White Wine Sautéed Spinach, Button Mushrooms and Edamame, Cherry Tomato, Mash Potato with Black Pepper Sauce.

STEAK AND EGGS 26

Grilled Ribeye Steak, Two Sunny Side Up Eggs, Salad with Black Pepper Sauce.

FISH

BEER BATTERED FISH AND CHIPS 20

A generous serving of Golden Beer Battered Fish, served with Truffle Chunky Fries, Garden Salad, Tartar and Lemon.

WILD BARRAMUNDI 26

Served with Garlic and White Wine Sautéed Spinach, Button Mushrooms and Edamame, Cherry Tomato, Mash Potato with Lemon.

PAN SEARED SALMON 26

Served with Garlic and White Wine Sautéed Spinach, Button Mushrooms and Edamame, Cherry Tomato, Mash Potato and Lemon.

KID's MENU

DUO MINI CHICKEN TERIYAKI SLIDER WITH FRIES 6.90

MINI FISH & CHIPS 6.90

CHICKEN SPAGHETTI (TOMATO SAUCE) 6.90

BURGER

GRILLED BBQ CHICKEN BURGER 22

Grilled Chicken, Romaine Lettuce, Tomato, Sunny Side Up Egg Mayonnaise, Cheddar Cheese, served with Fries.

WAGYU BEEF BURGER 24

Marinated Patty, served with Fries, Cheddar Cheese, Jam Onions, Romaine Lettuce, Sliced Tomato, Egg, Marinara Sauce and Bacon.

DESSERT

CEMPEDAK CRÈME BRULEE 15

CHOCOLATE LAVA CAKE WITH ICE CREAM (15MINS) 16

WILD BERRIES PIE WITH ICE CREAM 13

APPLE CRUMBLE PIE WITH ICE CREAM 13

SEAGRILL "CHENDOL" 9

BUTTERMILK PANCAKES WITH FRUIT COMPOTE AND MAPLE SYRUP 15

WAFFLES WITH ALMOND AND VANILLA ICE CREAM 15

BAR BITES

SPRING ROLLS (V) 10

CRISPY CHICKEN WING 14

TRUFFLE CHUNKY FRIES 11

CRISPY CHICKEN LUNCHEON MEAT 10

CRISPY CALAMARI 15

TEMPURA BATTERED MUSHROOMS 13

NACHO CHIP CHEESE AND DIPS 14

JALAPENO WITH CREAM CHEESE 15

CHEF'S SPECIAL BUFFALO WING (SPICY) 16

PORK CUBES WITH SPICY SAUCE 14

