



DINING MENU

THREE COURSE MENU

48

Soup/Salad/Appetizer

Main Course

Dessert

FOUR COURSE MENU

56

Soup/Salad

Appetizer

Main Course

Dessert

FIVE COURSE MENU

76

(2 Days prior reservation required)

Soup

Salad

Appetizer






Main Course

Dessert



Let our chefs pamper you and surprise you with their personalised approach towards your dining experience. Forget the confusion of what to eat or the tedious deliberations over the menu, just place your trust in our hands and enjoy the experience of togetherness while our chefs work their magic and bring a unique dish according to every individual's choice and palate.





BITES

- Garlic Bread**  8
sliced baguette, garlic spread
- Samosa**  8
potatoes, indian spices, mint chutney
- Vegetarian Spring Rolls**  8
deep fry, served with spicy sauce
- French Fries**  10
add grana padano cheese & truffle oil - \$5.00
- Deep Fried Mid Joint Wings**  14
crusted mid joint wings, spicy sauce

SOUPS

- Wild Mushroom**   10
chef's special creation with truffle scent, toast bread

SALAD

- Mixed Green Salad**  14
chef's selection of seasonal vegetables, half boiled eggs, croutons, served with vinaigrette dressing
- Caesar Salad**  16
romaine lettuce, smoked chicken, hard boiled eggs, bacon bits, parmesan cheese & croutons



RED MEAT


- Banger & Mash** 🐷 22
pork bratwurst, mashed potatoes, sauce demi-glace,
finely chopped scallions
- Beef Bolognese** 🐮 22
linguine pasta, tomato base sauce
- Mutton Biryani** 24
fragrant basmati rice with slow cooked lamb cubes
- Beef Cheek** 🐮 28
braised beef cheek, mesclun salad, mashed potatoes
- Steak & Fries** 🐮 38
beef steak, fries, mesclun salad, sauce demi glace



SEAFOOD

Fish N Chips 20
beer-battered fish, tartar sauce, fries & garden salad

Prawn Aglio Olio 24
linguine pasta cooked al dente, garlic, prawn, chilli

Pan Seared Salmon  32
salmon, mashed potatoes, salad

POULTRY

Chicken Peri Peri  20
roasted herbed potatoes, garden salad, spicy sauce

Smoked Chicken Aglio Olio 22
smoked chicken, asparagus, cherry tomatoes, garlic

Butter Chicken Gravy 24
crispy parata, succulent butter chicken



SANDWICH & BURGER

Club Sandwich 🐷 22
pain de mie bread, egg, smoked chicken, bacon, tomatoes, lettuce, cheddar cheese, fries

The Beef Burger 🍷 🐮 28
bacon, onions, cheddar, lettuce, tomatoes, fries

VEGETARIAN 🌱

Pesto Linguine 22
linguine pasta, trio mushroom, basil, garlic, asparagus, baby tomatoes

Mushroom Risotto 24
risotto rice, mushroom, cream



DESSERT

Ice Cream (2 Scoops) vanilla or chocolate	6
House Special Tiramisu Cake	12
Waffle Ice Cream choice of 2 scoop of ice cream - vanilla or chocolate	14
Chocolate Lava Cake choice of 2 scoop of ice cream	14



HAPPY HOURS DEAL

House Pour Draught Lager (300ml)	6
House Pour Draught Lager (500ml)	8
Chivas Regal (30ml)	10
Absolut Blue (30ml)	10
Bombay Sapphire (30ml)	10
Bacardi White (30ml)	10
Wine By Glass (Red/White)	10

WINE SELECTION

	Glass	Bottle
HOUSE WHITE		
Pierre Jean Chardonnay, France	12	54
Harvest Dairy Semillion Chardonnay, Australia	14	60

HOUSE RED

	Glass	Bottle
Pierre Jean Merlot, France	12	54
Harvest Dairy Shiraz Cabernet, Australia	14	60



GIN

30ml

Bombay Sapphire

14

Monkey 47

14

Tanqueray No. 10

14

Hendricks Gin

14

VODKA

30ml

Absolut Blue

12

Grey Goose

14



BOURBON WHISKEY	30 ml
Jim Beam White	12
Jack Daniels	14

SCOTCH WHISKEY	30 ml
Monkey Shoulder	14
Chivas Regal 18yrs	16
J.W Blue Label	20
Royal Salute 21yrs	22

MALT WHISKEY	30 ml
Macallan 12yrs	16
Glenfiddich 12yrs	16
Macallan 18yrs	20

REGIONAL WHISKEY	30 ml
Kakubin	16
Chita	20

COGNAC	30 ml
Martell Cordon Bleu	16
St Remy V.S.O.P	22



PREMIUM WHITE WINE

Bottle

Australia

McWilliams Inheritance Chardonnay	80
De Bortoli Emeri Pink Moscato	85
Katnook Founders Block Sauvignon Blanc	95

Argentina

Kaiken Terroir Series Torrontes	80
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Chile

Montes Alpha Chardonnay	95
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France

Ice By Blanc Foussy Rose	80
Chateau De Respide La Croix Bonnet	85
Clarendelle Blanc by Haut Brion	105
Keralann Chablis	120

Germany

Urban Riesling QBA	80
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Italy

Torresella Pinot Grigio	75
Tasca d`Almerita Regaleali Bianco	90

New Zealand

Misha`s Vineyard The Starlet Sauvignon Blanc	95
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Spain

Valdubon Verdejo	85
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PREMIUM RED WINE

Bottle

Australia

McWilliam`s Inheritance Merlot	80
Katnook Founders Block Shiraz	95
Nietschke Shiraz by Kalleske	115
Pirramimma Petit Verdot	120

Argentina

Kaiken Terroir Series Malbec	85
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Chile

Montes Alpha Cabernet Sauvignon	95
Santa Rita Triple C	195

France

Chateau La Mauleone	80
Kerlann Bourgogne Pinot Noir Cuvee H	110
Castellblanc Organic Cava Brut	115
Jacques Boyd	160
La Reserve de Sociando Mallet	195

Italy

Tasca d`Almerita Regaleali Nero d`Avola	90
Lamole di Lamole Chianti Classico DOCG	110
Zenato Ripasa Valpolicella D.O.C Superiore	135

New Zealand

Misha`s Vineyard Impromptu Pinot Noir	110
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Spain

Nauta Monastrell	90
Valdubon Crianza	110



SPARKLING WINE

Castellblanc Cava Organic Brut

Bottle

150

CHAMPAGNE

Henri Abele Champagne Brut NV

Bottle

180



DRAUGHT BEER

	Pint Tower	
Foster Lager	10	52
Hoegaarden WIT	12	56
Hoegaarden Rose`e	10	-
San Miguel Dark Lager	12	56
Guinness Stout	12	-

BOTTLED BEER

	Pint Bucket	
Tiger (5%)	10	46
Corona (4.5%)	10	46
Heineken (5%)	10	46
Little Creature (IPA - 6.4%)	12	56



COCKTAIL

Glass

Long Island Tea

16

tequila, light rum, vodka, triple sec,
gins and lime juice

Cosmopolitan

16

lime juice, cranberry juice, cointreau & vodka

Dry Martini

16

gins, dry vermouth, olive

Rakia Zuta Osa

18

zuta osa, butterscotch, double espresso

Bella Oh Bela

18

bela osa, triple sec, ginger ale, weissbier

Singapore Sling

18

gin, cherry brandy, cointreau, dom, grenadine,
pineapple juice, lime juice & bitter angostura



NON ALCOHOLIC

By Glass

CAN DRINK

Water Bottle/Hot water Pot	2
Coca Cola	4
Coke Zero	4
Sprite	4
Soda Water	4
Root Beer	4
Ginger Ale	4
Tonic Water	4
Mineral Water Bottle	4
Sparkling Water Bottle	6



ILLY COFFEE	Hot	Cold
BLACK COFFEE medium, dark roast	4	6
ESPRESSO single/double	4	
CAPPUCCINO espresso with fresh frothed milk	6	8
CAFFE LATTE espresso with fresh frothed milk	6	8
CAFFE MOCHA espresso with frothed milk & chocolate	6	8
HAZELNUT LATTE steamed milk with coffee & hazelnut	6	8
VANILLA LATTE steamed milk with coffee & vanilla	6	8
MACADAMIANUT LATTE coffee & Hawaii's macadamia nut	6	8
CHOCOLATE rich creamy chocolate served	6	8



TEA FORTE'S

Tea Forté's Collection	8
1% of finest teas in the world	
Ginger Lemon Grass	8
a soothing, multi-layered blend radiating with sunny citrus notes enlivened with the tingle of ginger	
Jasmine Green	8
yin hao green tea crafted with jasmine blossoms fragrant with a sweet aroma and sublime, delicate flavor	
Cucumber Mint	8
special reserve tea with invigorating cool notes of cucumber fruit, fresh mint, and succulent blueberries	
Earl Grey	8
exceptional blend of stunningly superb organic assam tea leaves infused with cold-pressed Italian bergamot oil from the citrus fruit grown in bergamo	
English Breakfast	8
bright and balanced lively citrus freshening flavor tea with floral undertones	
Cherry Marzipan	8
a DELIGHTFUL tea! definitely has the taste of cherries, with a subtle hint of almonds (re: marzipan) and it's a great tea to drink during the day	

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