



LUNCH	11:30AM - 2:30PM (MON - FRI)
DINNER	6:30PM - 10:00PM (MON - SAT)
BRUNCH	11:30AM - 4PM (SAT & SUN)

3 COURSE SET LUNCH 25 ++

Choice of Small Plates

Seared Tuna Saku

wasabi aioli, tobiko roe, quail egg

OR

Beef Meatballs

cranberry jam, barbeque sauce, chilli flakes

OR

Mixed Forest Mushroom Soup

shitake mushroom chips, brioche crouton

Choice of Mains

Honey-Glazed Half Spring Chicken

roasted-rosemary baby potatoes, house salad, spicy cajun sauce

OR

Barramundi Fillet

chimichurri, snow peas, saffron-butter potato noisette

OR

Tiger Prawn Pesto Linguine

basil pesto, pine nuts, semi-dried tomato, parmesan

OR

Ibérico Bone-In Pork Loin, 250g

mashed potato, house salad, honey-mustard sauce | additional 13

OR

Ribeye, 200g

mashed potato, house salad, red wine sauce | additional 13

Choice of Desserts

Mixed Fruit Minestrone

honey-lime tea, kiwi, dragonfruit, watermelon, grapes

OR

Chocolate Tart

ganache, mixed berries, vanilla ice-cream

PRICES ARE SUBJECT TO 10% SERVICE CHARGE & GST

LUNCH ALA CARTE

Wagyu Beef Burger, 200g with house salad, shoestring fries	28
Sliced Beef Steak with chickpea ragout, house salad, peppercorn sauce	28
Duck Leg Confit with sautéed onion, house salad, mashed potato, peppercorn sauce	24
Moroccan Chicken Thigh with cous cous, house salad, mango yogurt sauce	24
Wagyu Meatball Linguine with tomato concasse, chilli padi, laksa leaves, parmesan	24

BEVERAGES

WINE

House Red	12/13/15
House White	12/15
Prosecco	15

BEERS

Speights Ale	13
Steinlager	13
Heverlee Witte	13
Kozel	14
Peroni	16
Pilsner Urquell	16

NON-ALCOHOLIC

Iced Teas	6
pomegranate & orange, strawberry & mint, lemongrass	
Soda	6
cucumber & mint, blood orange & cinnamon, grapefruit & lime	