

# SMALL PLATES

## Seafood

Top Shell	\$10.80
Sotong Balls (8pcs)	\$10.80
Golden Calamari	\$10.80
Mini Fish Fingers (8pcs)	\$10.80
Crispy Shishamo	\$13.80
Assorted Japanese Appetizers (Shishamo Mentai, Wasabi Octopus, Spicy Jellyfish)	\$16.80
Shishamo Mentai	\$6.80
Wasabi Octopus	\$6.80
Spicy Jellyfish	\$6.80
Soft Shell Crab	\$13.80

## Chicken

Crispy Chicken Skin	\$6.80
Chicken Nuggets (8pcs)	\$8.80
Fried Chicken Wing (4pcs)	\$12.80

## Beef

Grapevine's Beefy Nachos	\$14.80
Sautéed Beef Cubes	\$16.80
Angus Beef Sliders	\$16.80

## Pork

Spam Fries	\$11.80
Pork Dumplings (8pcs)	\$12.80
Cracking Pork Belly (180g)	\$13.80
Pulled Pork Sliders	\$16.80

## Vegetarian

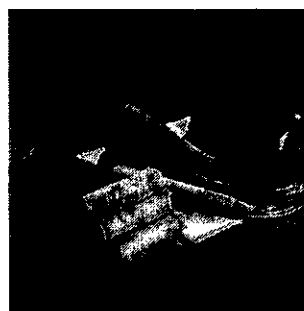
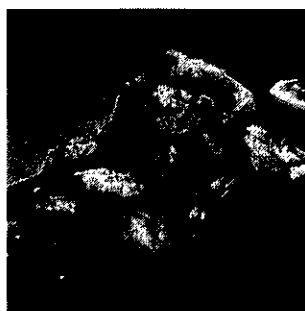
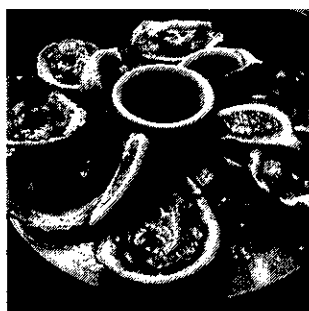
Edamame	\$5.80
Deep Fried Tau Kwa	\$5.80
Garlic Bread	\$6.80
Spring Roll (8pcs)	\$6.80
Onion Rings	\$9.80
Fresh Mesclun Salad (Choice of Sesame Soy or Balsamic dressing)	\$9.80
Cream of Mushroom Soup	\$10.80
Nachos (Choice of Salsa or Cheese Dips)	\$12.80

## Potatoes

Regular Thick Fries	\$10.80
Truffle Cheese Fries	\$12.80
Truffle Mashed Potatoes	\$12.80

## Mixed Platter

Grapevine's Platter (Chicken Wing 3pcs, Onion Rings 10pcs, Fish Fingers 6pcs, Spring Roll 6pcs)	\$26.80
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# MEDIUM PLATES

## Thin Crust Pizza

**Classic Margarita** \$14.80  
Tomatoes, basil & mozzarella

**Aloha! Hawaiian** \$16.80  
Chunky pineapple & sliced chicken ham

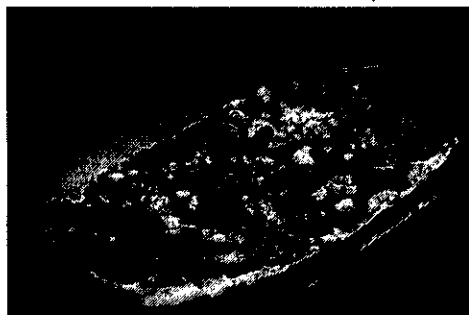
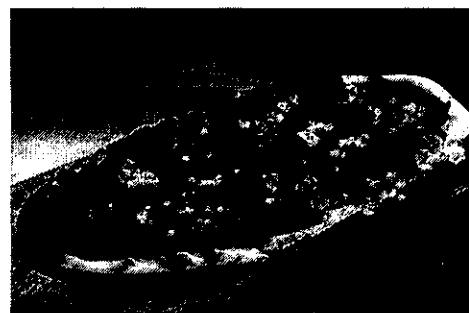
**Truffle Mushroom** \$17.80  
A mix of shitake and button mushrooms, parsley & truffle oil

**Pulled Pork** \$17.80  
Juicy pulled pork, tomatoes & mozzarella

**Chicken Satay** \$17.80  
Chunky chicken & peanut Sauce

**Meat Lovers** \$18.80  
Ground beef, chicken ham, chicken sausage & mozzarella

**Craving for Seafood** \$18.80  
Layered with fish, squid, prawn



## Pasta

**Spicy Vegetarian Aglio Olio** \$14.80  
Chili flakes, garlic, olive oil, parsley & grated parmesan cheese

**Spicy Prawn Aglio Olio** \$16.80  
Prawns, chili flakes, garlic, olive oil & parsley

**Creamy Chicken & Bacon Carbonara** \$16.80  
Diced grilled chicken, bacon, garlic & cream sauce

**Beef Bolognese** \$16.80  
Minced beef in rich red tomato sauce

**Spicy Sakura Ebi** \$17.80  
Sakura ebi, shimeizi mushroom, enoki mushroom, onsen egg



Trio Chesses, mixed dried fruits & nuts, 2 types of cold cuts, japanese cucumber & carrot sticks with roasted sesame cream sauce, stuffed olives & crackers

\*Picture are for illustration purpose only

# LOCAL DELIGHTS

## Donburi

Teriyaki Chicken	\$16.80
Iberico Pork Shogayaki	\$17.80
Truffle Beef with Foie Gras (Add \$8 for additional Foie Gras)	\$19.80

## Tonkatsu Ramen

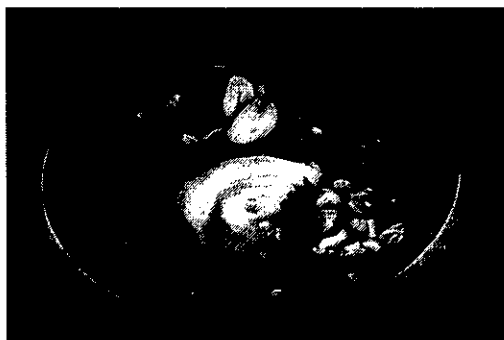
Teriyaki Chicken	\$16.80
Iberico Pork Shogayaki	\$17.80

## From the Grill

Grilled Chicken Satay (12pcs)	\$14.80
Sambal Squid	\$15.80
Sambal Prawns	\$19.80
Grilled Sausages	\$19.80

## From the Wok

Beef Rendang served with white rice	\$16.80
Fried Tang Hoon with seafood	\$16.80
Egg Fried Rice with shredded crab meat, crispy chicken skin, chicken wings & satays	\$17.80



# MAIN COURSES

(\*serve with a selection of crispy fries or mashed potatoes.  
Add \$3.80 for ChefTruffle Mashed Potato)

<b>Bangers &amp; Mash</b> Grilled chicken cheese sausages and pork sausages served on a bed of mashed potatoes & brown sauce	\$16.80
<b>Chicken Chop*</b> Grilled to perfection & served with fresh mesclum salad	\$16.80
<b>Beer-Battered Fish &amp; Chips</b> Light and crispy beer-battered fish, served with fries & tartar sauce	\$17.80
<b>Homemade Angus Burger</b> Juicy homemade Angus beef patties topped with tomato, bacon, fried egg, onion, cheddar cheese & fries	\$18.80
<b>Pulled Pork Burger</b> Juicy homemade shredded pulled pork topped with tomato, onion, cheddar cheese and served with fries and mesclum salad	\$18.80
<b>Salmon Steak (200g)*</b> Pan seared salmon steak served with mashed potatoes and fresh mesclum salad	\$25.80
<b>Ribeye Steak (200g)*</b> Tender and juicy thick-cut premium beef, grilled to your liking and served with fresh mesclum salad & black pepper sauce	\$28.80
<b>Lamb Shank (350g)*</b> Succulent, fall-off the bone lamb shank, braised in red wine sauce	\$28.80

