

• SEAFOOD •

BAKED OYSTER	2 for 12
<i>Virgin Japanese Oysters Gratinated with Ebiko Mayo, Mesclun Salad, Lemon & Lime Wedge</i>	4 for 20
BAKED JAPANESE SCALLOPS (3pcs)	12
<i>Baked Japanese Scallops Gratinated with Ebiko Mayo, Mesclun Salad, Lemon & Lime Wedge</i>	
BAKED MUSSELS	20
<i>Baked Half Shell Mussels Gratinated with Ebiko Mayo, Mesclun Salad, Lemon & Lime Wedge</i>	
MUSSEL POT (Moules Marinière)	350g - 23
<i>Air-Flown Blue Mussels, White Wine Sauce, Shallots, Garlic, Leek, Celery</i>	700g - 35
<i>Choice of Fries or Artisanal Toast</i>	
BAKED GREEK SEA BASS (20 mins)	28
<i>Baked Whole Fresh Sea Bass, Roasted Herbs Potatoes, Summer Vegetables, Yuzu Mayo Dip, Lemon & Lime</i>	
PAN-SEARED SALMON BELLY <small>NEW</small>	28
<i>Salmon Belly, Roasted Herbs Potatoes, Summer Vegetables, Yuzu Mayo Dip, Lemon & Lime</i>	
BAKED GREEK SEA BREAM (20 mins) <small>NEW</small>	32
<i>Baked Whole Fresh Sea Bream, Roasted Herbs Potatoes, Summer Vegetables, Yuzu Mayo Dip, Lemon & Lime</i>	
LOBSTER	48
<i>Whole Lobster Mentaiko Gratin Grilled Lobster, Roasted Herbs Potatoes, Summer Vegetables, Yuzu Mayo Dip, Lemon & Lime</i>	
SEAFOOD PLATTER (20 mins)	55
<i>Baked Whole Fresh Sea Bass, Scallops, Mussels, Pesto Prawns, Baby Squids, Summer Vegetables, Roasted Herbs Potatoes, Yuzu Mayo Dip</i>	

ADD ON

Grilled Vegetables	6
Vegetable Sticks	6
Garlic Focaccia Bread	8
Roasted Herbs Potatoes	8

WEEKEND GRILL

EVERY FRIDAY & SATURDAY
 FROM 5:30PM

• MEAT •

ROASTED SPATCHCOCK	20
<i>Roasted Spring Chicken, Roasted Herbs Potatoes, Summer Vegetables, Garlic Mayo Dip</i>	
SAUSAGE PLATTER <small>NEW</small>	20
<i>Kurobuta Pork Sausage, Snail Sausage, Red Cabbage Coleslaw, Mashed Potatoes, Dijon Mustard Dip</i>	
BBQ PORK RIBS (HALF RACK)	22
<i>Grilled BBQ Style Pork Ribs, Roasted Herbs Potatoes, Summer Vegetable, Red Wine Jus</i>	
LAMB SHORT LOIN (200g)	25
<i>Grilled Lamb Chop, Roasted Herbs Potatoes, Summer Vegetable, Red Wine Jus</i>	
FLANK STEAK (200g) <small>NEW</small>	26
<i>Grilled Beef Flank Steak, Roasted Herbs Potatoes, Summer Vegetable, Red Wine Jus</i>	
SIRLOIN (200g) <small>NEW</small>	26
<i>Grilled Beef Sirloin, Roasted Herb Potatoes, Summer Vegetable, Red Wine Jus</i>	
TENDERLOIN (180g) <small>NEW</small>	30
<i>Grilled Beef Tenderloin, Roasted Herb Potatoes, Summer Vegetable, Red Wine Jus</i>	
RIBEYE STEAK (250g) <small>NEW</small>	36
<i>Grilled Beef Ribeye Steak, Roasted Herb Potatoes, Summer Vegetable, Red Wine Jus</i>	
MEAT LOVERS PLATTER	48
<i>1/2 Spring Chicken, BBQ Pork Ribs, Beef Ribeye Steak, Pork Sausage, Herbs Roasted Potatoes, Summer Vegetables, Red Wine Jus.</i>	



• PIZZAS •

- NEW** **CHICKEN PESTO** 16
*Sous Vide Chicken, Confit Tomato, Basil Leaves, Pesto Sauce.
 Topped with Mozzarella & Cheddar Cheese*
- MARGHERITA** 16
Sliced Roma Tomatoes, Basil. Topped with Mozzarella & Cheddar Cheese
- MUSHROOMS** 16
Mushroom Medley, Basil, Mozzarella & Cheddar Cheese
- BACON AND EGG** 18
Streaky Bacon, Egg, Basil, Onions, Mozzarella & Cheddar Cheese
- HAWAIIAN** 18
Honey Baked Ham, Pineapple, Basil. Topped with Mozzarella & Cheddar Cheese
- PEPPERONI** 18
Pepperoni, Red Onion, Chilli Flakes, Black Olives, Basil. Topped with Mozzarella & Cheddar Cheese
- SEAFOOD** 18
Assorted Seafood, Tri-Colour Capsicums, Basil. Topped with Mozzarella & Cheddar Cheese
- NEW** **SMOKED SALMON** 18
Smoked Salmon, Fresh Avocado, Fresh Basil, Capers. Topped with Mozzarella & Cheddar Cheese
- SPICY PULLED PORK** 18
Pulled Pork, Housemade Barbeque Sauce, Jalapenos, Red Onion, Chilli Flakes. Topped with Mozzarella & Cheddar Cheese

• DESSERTS •

- NEW** **CHURROS** 8
Coated with Cinnamon Sugar. Served with Chocolate Dip
- VANILLA CRÈME BRÛLÉE** 9
Vanilla Custard Base, Caramelized Sugar Crust, Fresh Berries
- NEW** **BURNT BASQUE CHEESECAKE** 10
Creamy, Light, Smooth Cheesecake with Burnt Top
- APPLE CRUMBLE** 11
Apple Filling, Buttery Crumble. Topped with Vanilla Ice Cream
- FRENCH CHOUX PASTRY PUFFS** 11
3pcs Pastry Puffs. Chocolate Ganache Sauce, Toasted Almonds, Vanilla Ice cream
- CLASSIC TIRAMISU** 12
Alcohol and Coffee Drenched Savoiardi Fingers, Amaretto Cream Dusted with Cocoa Powder
- MOLTEN CHOCOLATE LAVA CAKE** 14
Dark Chocolate Lava Cake, Vanilla Ice Cream, Mixed Berries

• LIGHT BITES •

- HERB SALT CASHEW NUTS** 6
- NEW** **VEGGIE STICKS** 6
Strips of Carrots, Celery. Served with Coriander Aioli
- GRILLED FOCCACIA BASKET** 7
6 pcs. Artisanal Toast served with Garlic Jam
- NACHO CHIPS** 8
Crispy Chips served with Cheese Dip
- SAUTÉED MUSHROOMS** 8
- NEW** **CRISPY SPAM WEDGES** 10
Battered Fried Luncheon Meat. Served with Chilli Dip
- STRAIGHT CUT FRIES (160G)** 18
 Choice of:
 a) Regular 10
 b) Truffle & Parmesan Cheese 12
- CHICKEN WINGS** 18
 Choice of:
 a) BBQ - Coated with Chipotle BBQ Sauce 12
NEW b) Cajun Spiced - Coated with Cajun Spices served with Sweet & Spicy Dip 14
 c) Super Hot Habanero Chilli - Coated with One Of The Hottest Pepper In The World! 14
- NEW** **CHORIZO SAUSAGE (200G)** 14
Pork Sausages Glazed with Honey, Red Onions, Garlic
- CRISPY BABY SQUIDS** 14
Fried Baby Squids with Housemade Sweet & Spicy Dip
- SPICY CHILI PRAWNS** 14
Sautéed Prawns, Chilli Flakes, White Wine, Grilled Artisanal Toast
- NEW** **WHITEBAIT** 14
Fried Tiny Fish served with Coriander Aioli
- BEEF CUBES** 16
Sautéed Tenderloin Cubes, Red Wine Jus, Garlic Chips
- FRESH OYSTERS (4PCS)** 20
Fresh Shucked Virgin Japanese Oysters, Lemon & Lime Wedge
- NEW** **CHEESE BOARD** 18
Grana Padano, Bleu Des Causses, Camembert, Dried Apricot, Dried Cranberries, Fresh Strawberry, Mesclun Salad, Cheese Crackers
- NEW** **CHARCUTERIE BOARD** 26
Beef Salami, Parma Ham, Jamon Iberico, Dried Apricot, Dried Cranberries, Fresh Strawberry, Mesclun Salad, Cheese Crackers
- SHARING PLATTER** 30
Baby Squid, Cajun Spiced Chicken Wings, Nachos, Truffle Cheese Fries
- NEW** **CHEESE & CHARCUTERIE BOARD (FOR 2 PAX)** 35
Beef Salami, Parma Ham, Jamon Iberico, Grana Padano, Bleu Des Causses, Camembert, Olive, Gherkin, Veggie Sticks, Dried Apricot, Dried Cranberries, Fresh Strawberry, Mesclun Salad, Cheese Crackers

NEW New Item **👍** Customers' Favourite **🌿** Vegetarian