

BAR BITES

Sliders, 3pcs	18
Bratwurst <i>veal</i>	12
Crispy Chicken Wings	10
Spring Roll & Samosa	8
Shoestring Fries	8
Tortilla Chips with Cheese Dip <i>freeflow</i>	12


DINNER SMALL PLATES

Ibérico Ham Croquette smoked-roasted tomato jam, curry aioli 3 pieces / 5 pieces	18 / 28
Pan Seared Scallops prawn bisque, carrot puree, parsley, paprika	16 / 26
Duck Foie Gras  spanish onion, spring onion crêpe, mango jelly, peanut sauce	16 / 26
Crispy Ibérico Pork Belly  shallot, chilli-hoisin sauce	16 / 26
Baked Camembert Cheese fruits, chestnut, honey ginger glaze	16 / 26
Grilled Fresh Oysters  garlic, calamansi, lime leaves 3 pieces / 5 pieces	18 / 28
Octopus Leg  salsa ranchera, chunky potato, crispy quinoa	20 / 34
Smoked Duck Breast carrot puree, hoisin sauce, balsamic vinaigrette	14 / 24
Blue Mussels white wine, herbs, laksa leaves, mantou	14 / 24


DINNER MAINS

Free – Range Yellow Chicken half	
taggiasca olives, french lentils, curried brown butter sauce	26
Snapper Fillet 	
sautéed red wine oyster mushroom, tomato rouille, fried sliced ginger	28
Seafood Risotto	
chorizo, prawn broth, tomato rouille, shaved bonito	32
Kurobuta Pork Collar	
banana shallot & momotaro tomato, hazelnut vinaigrette, chicharron	38
Bone – in Short Ribs	
beetroot, pickled potato, fried shallot, red wine jus	40
Lamb Rack 	
ratatouille, crispy millet, lamb jus	50
Ribeye 	
momotaro tomato, basil, fried crisp shallot	42
Ibérico Pork Tomahawk 	
roasted rum infused pineapple, pistachio crust, aigre-doux sauce	50
FYR Linguine Pasta:	
Marinara	
prawns, mussels, asari clams, sliced bird's eye, tomato sauce	26
Carbonara	
bacon, egg, grated parmesan cheese, cream sauce	22
Bolognese	
minced beef, bay leave, grated parmesan, tomato concasse	22
Aglio Olio Vegetarian	
aubergine, three colours capicum, sliced bird's eye	22


DINNER SHARING PLATES

Lamb Ribs, Half Chicken, Bone-in Short Ribs serves 2 -3 pax	72
Tomahawk Steak serves 2 – 3 pax	148
Caveman Supper  pork knuckle, bone-in short ribs, free-range yellow chicken, lamb ribs, bone marrow, pork belly, tripe, roasted vegetables serves 3 – 4 pax	160

DINNER SIDES

House Salad mesclun, sunflower seeds, ginger-soy vinaigrette	8
Potato Gratin mixed crème, egg, cheese	10
Cauliflower Gratin herbs, onion, béchamel, cheese	10
Ratatouille tomato concasse, mixed herbs, chermoula sauce	10
Brussel Sprout  crispy brussel sprout, bacon, hot & sour sauce	12
Baked Melanzane aubergine, mozzarella, basil, tomato sauce	12

DINNER DESSERTS

Pistachio Melt  pandan crème anglaise, cinnamon, pandan ice-cream	12
Chocolate Lava Cake orange crème, roasted peanuts, coconut ice-cream	12
Coconut Panna Cotta chocolate dome, coconut flakes, passion fruit sauce	12