



*The*  
MENU

# Starters

## **SUMMER ROLLS (VIETNAM)**

Thin, chilled rice wraps rolled over soy grilled mixed vegetables, smacked cucumber, Chili oil & sriracha blend 260 ■ Fried Chicken + 90 ■ Toasted Shrimp + 120

## **FRIED CHEESE RAVIOLI**

Shallow fried zucchini - spinach ravioli topped with torched mozzarella, sundried tomato & pink marinara. Peri peri chipotle dip 280 ■ Chicken Ravioli + 90

## **SAMBAL GNOCCHI (FUSION)**

Potato dumpling pasta, roasted colored peppers & holy basil on a sambal oelek and sweet chilli base 280

## **COTTAGE CHEESE SATAY**

Grilled paneer marinated in Thai flavors of lemongrass, galangal, holy basil, green chilies & peanut butter. Served with spiced peanut butter dip 340

## **COCO CHEESE DISCS**

Pulled mozzarella, burnt coconut shavings, crushed kanthari & sundried tomato flecks, panko crumb fried. With jalapeno mayo dip 290

## **MUSHROOM ARANCINI**

Browned risotto orbs, stuffed with butter roasted mushroom & mozzarella in a white wine reduction. Marinara bell pepper coulis 320

## **BAO**

Steamed bao buns stuffed with spice dusted Paneer & Kimchi mix 340

■ Panko Fried Chicken & sautéed veggies + 90 ■ Grilled Beef in BBQ fusion sauce + 120

## **ORANGE CHICKEN**

Pan tossed chicken strips drenched in orange marmalade, dark soy, tare, passionfruit coulis and red chili emulsion 320



# Starters

## **CHICKEN PARMIGIANA**

Panko crumb fried chicken with tomato basil & mozzarella dollops. Smoked provolone dusting, chipotle mayo 320

## **SHRIMP CHICKEN SKEWERS (CHEF'S SPECIAL)**

Butter tossed shrimp & chicken mince kofte. Apple jus, white wine, sake & red chili coulis. Garlic oil tempering & vodka flambé 390

## **SAUSAGE DUMPLINGS**

Steamed wontons, soy grilled chicken sausage stuffing. Chili crisp oil & soy infused garlic confit blend 340

## **HOT DOG ON A STICK**

Chicken sausage & smoked mozzarella in a delicate cornmeal & panko crumb casing. Dijon mustard, cayenne pepper marinade. Spiced chipotle relish 360

## **KOREAN FRIED CHICKEN**

Double fried, buttermilk battered chicken. Spicy Korean gochujang base with toasted sesame & fermented kimchi 390

## **MAPLE CHICKEN**


Dark rum flambeed chicken thigh soaked in mulled spices, rosemary, sticky maple syrup & balsamic blend. Pomegranate & almond flake garnish 440

## **CLINGY CHICKEN (CHEF'S SPECIAL)**

Grilled chicken thigh in a peri peri glaze, sour cream and hot mustard emulsion. Chili dusting & mint garnish 420

## **KANTHARI BEEF BASIL (FUSION)**

Seared beef strips in hot oil tempered paste of kanthari chillies, fresh basil, sesame seeds, ponzu dressing and toasted peanut 390





# Starters

## **ESPRESSO CUPIM** (CHEF'S SPECIAL)

Pulled cupim skillet-grilled in teriyaki, espresso, tare and au jus. Green leaf, garlic confit, hot chilli relish 590

## **BBQ BEEF SKEWERS**

Flat beef strips marinated in cajun spices grilled in a house fusion sauce of barbeque, peri peri and heavy cream 390

## **TATAKI** (JAPAN) 🍣

Medium rare beef slivers seasoned with togarashi & sesame. Light orange ponzu dressing, pickled ginger flakes 300

## **CHEESY MEATBALL FATAYER**

Baked Arabian boat loaf with homemade meatballs & roasted beef mince. Scamorza, labneh & chili blend marinade. Pico de gallo relish 360

## **CALAMARI RINGS**

Garlic milk, green apple jus & spiced egg marinated fresh squid. Seasoned with togarashi, panko fried. Wasabi ranch mousse 320

## **MIXED SEAFOOD GRILL**


Seared shrimp, calamari, mahi-mahi in a Kerala spice, lemon zest & mango ginger infusion. Grated coco-onion salad 420

## **SPICED TEMPURA PRAWNS** 🍤

Saucy buttered garlic prawn tempura wok stirred in sriracha, sweet chili peri sauce. Scallion garnish & smoked chili dusting 560

## **KIWI PRAWNS**

Butter garlic encrusted shrimps diced and sauteed in cold kiwi puree and spiced anchovie mayo dressing 590





# Soups



## CORN CRÈME

Heavy cream & spiced mashed corn with garlic butter 260 ■ Grilled Chicken + 90



## ROASTED PUMPKIN

Chargrilled pumpkin puree in a crème fraîche & burnt chili garlic blend 240

## THAI CHICKEN

Chicken shavings & table mushrooms slow cooked in aromatic coconut milk broth 320  
■ Butter Baked Shrimp + 120

## TAIWANESE NOODLE

Flat egg noodles, roast chicken & shiitake mushrooms in a spiced au jus broth 290  
■ Grilled Beef Shavings + 120

## CHEESE BURGER CHEDDAR

Beef burger crumble & creamed potato with flambéed mozzarella and cheddar 340

## BRISKET BREW

Clarified beef jus with roasted brisket mince, egg drops, mint & green chili spice 340

## SEAFOOD CHOWDER

Fish mince & stock in crème fraîche and white wine cooked with old bay seasoning 340

## SHRIMP BISQUE

Thick shellfish puree poured over buttered baby shrimp cake. Brandy laced flambé 300

## SALMON MISO

Salmon shavings in a miso - mushroom base stock with mirin & white wine pour 390





# Salads



## QUINOA GREEN

Greek garden salad with garlic-herb infused quinoa, colored peppers, black olives & feta crumble 290



## CHIMICHURRI PASTA SALAD

Penne rigate with roasted baby potato, olives & sundried tomato. Chimichurri aioli crème 320 ■ Grilled Paneer + 90 ■ Roasted Chicken + 90

## MEDITERRANEAN EGG SALAD


Soft boiled eggs, ruby tomato, chilled cucumbers & olives hand tossed in a mustard, sumac dressing 280 ■ Grilled Beef + 120

## CAESAR

Ice berg Lettuce with roast chicken, pecorino shavings & toasted croutons. Olive oil, anchovy paste and Caesar dressing 380 ■ Butter Baked Shrimp + 120

## SHRIMP CALAMARI

Green Leaves, colored peppers, butter grilled shrimp & calamari in orange chili jus. With Dijon mustard marinade & olive glaze 440





# Stacked & Stuffed



## **TUMBLE SANDWICH (CHEF'S SPECIAL)**

Open focaccia sandwich of grated cottage cheese, colored peppers, quinoa crumble, sundried tomatoes, feta & torched mozzarella on a tangy chimichurri base 390

## **CLASSIC CHICKEN BURGER**

Seared chicken patty in chipotle mayo with cheddar, jalapenos & iceberg lettuce on baked potato buns 390

## **MUSAKHAN FLAT WRAP**

Char Grilled shredded chicken basted in arabic spices, sumac, peri peri glaze & garlic butter. Wrapped in flat tortilla with pico de gallo, mozzarella and chipotle relish 460

## **MONTE CRISTO SANDWICH**

Egg dipped, pan-grilled sliced bread with chicken ham, sausage, cherry mozzarella & shaved parmesan. With pico de gallo 490

## **BRISKET BURGER**


Grilled brisket strips stacked on with buttered mushrooms, caramelized onion with kimchi mayo, cheddar & mozzarella layers served with tomato salsa 520

## **ENCORE BEEF BURGER**

Double beef patties in house signature sauce with plum tomatoes, cheddar, gherkins & jalapenos on warmed potato buns 460

## **BRISKET FLAT WRAP**

Slow grilled brisket in baharat spices, salsa fresca & chipotle-sriracha blend. Wrapped in flatbread with fresh coriander & labneh dip 560





# Italian



## FLAMING GNOCCHI

Italian dumpling potato pasta in a red chili & tomato coulis blended with dry mustard, burnt garlic and crème fraîche 380 ■ Beef Shavings + 120



## PARMA ROSA RAVIOLI

House made ravioli with roasted vegetable filling in a delicate pink, spiced marinara & heavy cream base 390



## TRIPLE CHEESE

Penne rigate in a cheesy trio of mozzarella, smoked cheddar & Monterey jack blended with heavy cream. Torched cheese & pecorino topping 460 ■ Roasted Chicken + 90



## CANNELLONI

Garlic sautéed mushrooms, cherry mozzarella & crème fraîche filling in homemade cannelloni. Bell pepper coulis base, micro greens 520



## MUSHROOM RISOTTO

Stewed Italian Arborio rice with button mushrooms, parmesan & sour cream medley. Truffle oil drizzle, mushroom shavings 560 ■ Roasted Chicken + 90

## ALFREDO CHICKEN


Choice of Pasta, al dente with garlic roasted mushrooms and grilled chicken shreds in an indulgent cream cheese & white wine reduction 460

## SPAGHETTI AL LIMONE

Grilled chicken, button mushrooms in a lemon and white wine crème with beurre noisette & green lime zest. Served with Italian spaghetti and parm gratings 520

## PESTO RAVIOLI

Home made ravioli stuffed with baked chicken in a basil pesto & garlic reduction. Virgin olive drizzle, pecorino shavings and parsley garnish 490







# Italian

## **MARRY ME CHICKEN**

Roasted chicken, buttered mushrooms, chicken ham, in a white wine, bouillon & heavy cream immersion. Base of Italian spaghetti in herbed garlic aioli 590

## **MEATBALL NAPOLETANA CRÈME**

Italian spaghetti in grilled, house special beef meatballs. Herbed tomato basil & crème fraîche relish 580

## **BOLOGNESE**

Fluffy spaghetti with slow roasted, hand ground beef ragu in a cherry tomato and basil puree with pecorino shavings 580

## **AGLIO ALIO**

Option of house special pappardelle or spaghetti in chili garlic aioli, signature Italian herb mix. Tossed with seared beef & sundried tomatoes 580

## **BEEF LASAGNE**


Home baked lasagna roll with ricotta, mozzarella, romano cheese pastiche, ground beef & garlic tomato base. Torched cheese pour with pesto drip 680

## **SPAGHETTI SEAFOOD ROSE**

Spaghetti steeped in white wine, fresh cream and zesty marinara mix & stirred with pan crusted shrimps, grilled fish cubes and garlic butter 680

## **SEAFOOD RISOTTO**

Al dente Arborio rice with shrimp, calamari & mahi mahi mix in a lemon butter, white wine, cream cheese, cherry tomato medley 720





# Steaks

## LEMON GARLIC CHICKEN

Skillet grilled chicken fillet in celery au jus, melted beurre noisette, lemon zest & toasted garlic reduction. Bell pepper rice & buttered greens 520

## SRIRACHA CHICKEN

Smoked chicken in a hot sriracha sear with Thai bird's eye chili, ginger and lemon butter infusion. Plated with buttered rice & veggies 540

## HONEY MUSTARD CHICKEN

Searched chicken in Dijon mustard, honey, garlic butter & grated parm blend. Served with colored pepper rice and butter veggies 620

## JERK CHICKEN

Grilled chicken thigh smothered in a peppery gravy of Jamaican spices, chili peppers, dark rum & nutmeg. Coconut crème rice and buttered veggies sides 690

## BORDELAISE

Grilled to choice, filet mignon in house red wine & marrow bordelaise glaze. Accompanied by mash potato crème, buttered greens, garlic confit 690

## STEAK AU POIVRE


Grilled to choice - tenderloin, encrusted with crushed peppercorn, kosher salt, au jus reduction with a spiced brandy cream pour. With soy buttered greens & mash 790

## MELTED JACK

Tenderloin - medium / medium well with smoked cheese & Mexican chili layer. Served with buttered greens and Danish blue cheese dip 820

## BUTTER GRILLED FISH

Seasonal fish fillets seared in a cafe de paris butter, lemon zest & garlic confit dressing. Grated parm garnish, bell pepper rice and assorted veggies 740





# Rare Cuts

## **COCO COLA BRAISED BRISKET**

Overnight pot roasted brisket in condensed demi-glaze, sweet cola, bay & celery jus. Accompanied by roasted baby potatoes and char grilled veggies 790

## **BOURGUIGNON**

Filet mignon braised in red wine, beef jus, shallots with a base of roasted potato, button mushrooms & carrots 990

## **HOUSE SPECIAL** 🌟

Cut supreme beef columns, grilled to choice with a sweet applewood smoke infusion and red wine coulis. Potato rocks & herbed veggies 790

## **SHORT RIBS**

Braised ribs with BBQ, mustard crème & cayenne mix. Served with roasted potatoes, butter veggies and garlic confit 1160

## **CUPIM** (CHEF'S SPECIAL)

12 hour slow - stewed slabs of Cupim in a signature rub, mustard, au jus reduction & ponzu glaze. Served with roast potato and buttered broccoli 1260

## **RIB EYE**


Classic rib-eye, medium rare sear, sliced. Kosher salt, peppercorn crumble and a crushed garlic dry rub. Mash potato creme, salsa fresca 1360

## **T-BONE**

Skillet seared T-Bone - medium rare, pre-cut. Torched with an intense beef broth and spiced bourbon crème glaze. Plated with buttered veggies & mash potato 1360

## **SALMON** 🌟

Norwegian salmon, singed. Mustard celery reduction, lemon garlic dressing & orange zest caviar. Garlic buttered mushrooms, broccoli and roast baby potatoes 1900





# Asian Fusion



## SICHUAN FRIED RICE

Stir fried rice in a blend of Sichuan peppers, lime vinaigrette, Chinese five spice. Wok tossed with soy grilled vegetable & bell peppers 290 ■ Roasted Chicken shavings + 90



## STIR FRY NOODLES

Flat rice noodles tossed in dark soy, hoisin and garlic base with colored peppers, zucchini, mushrooms & baby corn 380



## JAJANGMYEON (KOREA)

Black bean sauce with Asian pear jus, mushrooms, zucchini & napa cabbage. Served with an option of sticky rice or glass noodles 550 ■ Grilled beef + 120



## BIBIMBAP (KOREA)

Truffle sticky rice plated with nori, tobanjan, butter sautéed mushrooms, zucchini & broccoli side mix 540 ■ Toasted Garlic Paneer + 90 ■ Soy Grilled Chicken + 90



## BLACKOUT NOODLES (FUSION)

Spaghetti in spicy gochujang, toasted peanut butter, coconut cream, chili crisp oil. With soy grilled mushrooms, zucchini & holy basil 490 ■ Chicken strips + 90




## THAI RED CURRY

Massaman spice, lemongrass & galangal seasoned gravy with assorted veggies. Served with jasmine rice 560 ■ Grilled Chicken + 90

## TENDER CHICKEN BOWL

Dusted chicken seared in spicy soy, garlic mash, mirin, Sichuan spices, sesame & chili crisp butter. Dark soy & sesame oil sauteed rice, shrimp pappad, fermented kimchi 490





# Asian Fusion

## **KUNG PAO**

Wok stir-fried chicken cubes with holy basil, roasted peanuts and bell peppers in a sweet soy & bird's eye chili glaze. Plated with coriander rice 460

## **OYAKODON (JAPAN)**

Roasted chicken cooked in a bed of fluffy egg and caramelized onions medley in a dark soy, tare, mirin, sake & chili infusion. Laid over sticky rice 540

## **YANG CHOW**

Soy sautéed chicken shreds with flat noodles and egg crumble glazed in a garlic, holy basil and oyster sambal concoction 420

## **BULGOGI (KOREA)**

Shredded beef, crispy wok-fried in a mix of hoisin, Szechuan peppercorns, chili oil, soy, sesame and burnt garlic. Option of cilantro or jasmine rice 560

## **JAPCHAE (KOREA)**


Glass noodles, roasted beef mince, shiitake mushrooms & sautéed fresh veggies, stir fried with chili extract, oyster reduction & spiced soy 560

## **SICHUAN POT ROAST**

Spicy stew of pot roasted beef shavings in a broth of celery, bird's eye chili and fluffed egg yolk. Hot garlic oil & coriander tempering, paired with jasmine rice 640

## **GYUDON RIBS (CHEF'S SPECIAL)**

Pot roasted pulled short ribs braised in au jus coulis, awase dashi, mirin & soy garlic glaze. Paired over sticky rice & sautéed shiitake mushrooms 820





# Asian Fusion

## **BEEF & BROCCOLI (FUSION)**

Stir fried beef strips, grated egg & fresh broccoli in a teriyaki - gochujang base, tare, burnt chili emulsion & mozzarella dollops. Side of cilantro rice 690

## **MISO GRILLED FISH (JAPAN)**

Seasonal fish fillet seared in saikyo miso, tare, mirin marinade. Over wok fried sticky rice with buttered garlic mushrooms & tobanjan paste sides 780

## **TTEOK BOKKI (KOREA)**

Chewy, cylindrical rice cakes, shrimp and calamari simmering in a fiery gochujang sauce with anchovy stock base 620

## **KOREAN RAMYEON**


Medley of crusted shellfish and calamari with glass noodles, shiitake mushrooms in a hot broth of gochujang, tare, stock & chili oil emulsion. With fermented kimchi 640

## **THAI FISH (CHEF'S SPECIAL)**

Steamed Mahi Mahi fillets in a white wine and coconut milk reduction with lemongrass, kaffir lime and basil. Paired with sticky rice 640

## **SALMON DONBURI (JAPAN) 🍣**

Torched Salmon fillet in teriyaki, soy butter, miso & awase dashi reduction. Served over sticky rice, ginger flakes, shiitake mushroom, nori. With smacked cucumber 1900





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## RICE SERVINGS

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<b>STEAMED</b>	<b>120</b>
<b>STICKY</b>	<b>180</b>
<b>JASMINE</b>	<b>160</b>
<b>TOASTED COCONUT</b>	<b>160</b>
<b>HERBED CILANTRO</b>	<b>160</b>
<b>COCONUT CREME RICE</b>	<b>190</b>
<b>BUTTERED BELL PEPPER</b>	<b>180</b>
<b>SPICED MEDITERRANEAN PILAF</b>	<b>160</b>

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## HOME-MADE PICKLE

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**-SMACKED CUCUMBER-  
-KIMCHI PICKLE-**

**200 GMS - 180/-**



# Mediterranean

## **GREEK CHICKEN SOUVLAKI**

Chargrilled chicken skewers basted in garlic chili tempering, Mediterranean spices & buttermilk marinade. Served with homemade tortilla and labneh dip 580

## **YEMENI GRILLED CHICKEN**

Fire grilled chicken (boned) basted in smoked red pepper puree, zaatar, baharat spices, peri-peri glaze and ghee. Served with smoked pilaf & labneh creme 560

## **JEWELLED PERSIAN (FUSION)**

Roasted pulled chicken, basmati rice, tart raisins, dried lemon zest & cashew crush. Layered with rice crust, labneh 490

## **CREAMY HARISSA CHICKEN**

Seared chicken cubes stewed in spicy red harissa, charred bell pepper base, cream cheese and hung curd. Side of homemade flat bread 520

## **BEYTI KEBAB**

Grilled ground beef kofte in traditional Turkish ten spice, chili peppers & garlic butter. Wrapped in flatbread with spiced tomato coulis & creamed yoghurt 520

## **TURKISH BEEF (CHEF'S SPECIAL)**


Sear grilled tenderloin shavings on a base of labneh, garlic & seven spice medley. Served with hot chili-coriander tempering and warmed flat bread 680

## **MOROCCAN BRISKET**

Dum-styled pulled brisket with basmati cooked in marrow butter, dried Dukkah spices & parsley with caramelized onions and labneh 690

## **SPICED BELL PEPPER FISH** 🌟

Seasonal fish fillets in stock bouillon, Tunisian harissa, roasted peppers, green chili puree, sumac & cinnamon dusting. Accompanied by cilantro rice 720







# Continental



## COTTAGE CHEESE

Roasted cottage cheese slabs in a tart lemon butter glaze & garlic drizzle. Served with spiced pilaf & buttered greens 540

## CREAMY TUSCAN CHICKEN (CHEF'S SPECIAL)

Roasted chicken thigh (with skin) in heavy creme fraiche, bell pepper puree, broth reduction stirred with sundried tomato, spinach & parmesan. Side of jasmine rice 640

## CAJUN PERI CHICKEN (FUSION)

Grilled chicken (with skin) in peri-peri & mustard base, sour cream, cashew puree, paprika & mint mixture. Side of mash & veggies 690

## CORDON BLEU

Panko crumb fried chicken roulade with ham, smoked mozzarella & spiced cheddar stuffing. Overlaid with a silky cheese pour, buttered veggies, baby potatoes 760

## MEATBALL CASSEROLE

Baked casserole with layers of flat pasta, homemade meatballs, spiced marinara, heavy cream & pesto coulis. Baked with melted mozzarella, parm blend 640

## BEEF STROGANOFF


Grilled beef strips, colored peppers & mushroom in a cream cheese, pepper slather. Option of spaghetti sautéed in garlic chili aioli or spiced bell pepper rice 690

## FISH N' CHIPS

Crackle fried Mahi Mahi fillets in herbed panko crumb & mustard rub. Paired with French fries and tartar dip 520

## FISHERMAN'S PIE

Shrimp, calamari and seasonal fish shavings baked in garlic milk, crème fraîche reduction. Topped with creamed potato, mozzarella & smoked provolone layer 690





Thank  
You