

STARTERS

SOUP OF THE DAY 6.9

Please check with our friendly floor staffs for daily offerings

SWEET POTATO FRIES 11.9

Tempura battered sweet potato fries served with sweet sriracha mayo

NACHOS 12.9

(Add Beef/Chicken) 4.0

Baked tortilla chips, spicy salsa, mozzarella cheese and melted cheddar cheese, jalapenos, topped with guacamole & sour cream

FRIED MUSHROOMS 13.9

Tempura battered wild mushroom served with truffle mayo

BUTTERMILK CHICKEN 14.9

3-days brined buttermilk fried chicken wings, spiced salt, waffle crumbs with a side of cucumber salad & spicy roasted chilli dip

CHILI BEEF FATTY FRIES 14.9

Straight cut fries, braised spicy minced beef in tomato sauce, fried shallots, spring onion & coriander

CHILEAN BLACK MUSSELS 15.9

Chilean black mussels cooked in garlic, chilli and Italian parsley broth, white wine with a dash of cream served with a side of toasted baguette

SALADS

ROASTED CHICKEN & QUINOA SALAD 13.9

Mixed greens with roasted chicken breast, cherry tomato, poached egg, radish, quinoa grains, shaved parmesan cheese, tossed in extra virgin olive oil & honey mustard dressing

ORIENTAL PRAWN SALAD 14.9

Mesclun salad, curl cut carrot & Japanese cucumber, rice vermicelli, edamame, red chillies, sautéed tiger prawn served with Vietnamese sweet onion sauce

PASTA

ROASTED CHICKEN PESTO 16.9

Roasted chicken breast, sundried tomato, basil pesto tossed with fettuccine, topped with grated parmesan

SMOKED SALMON POMODORO 16.9

Fettuccine pasta & smoked salmon tossed in our Pomodoro sauce, finished with fresh arugula & fried capers

CARBONARA 16.9

Sauteed turkey bacon cooked in cream sauce, parmesan cheese & egg yolk, tossed in spaghetti, topped with bacon bits and shaved parmesan cheese

SEAFOOD AGLIO OLIO 17.9

Tiger prawns, Chilean black mussels, sundried tomato, bird's eye chilli, herb basil, Italian parsley, garlic, olive oil tossed in spaghetti

SPICY BEEF 18.9 

Slow cooked minced beef with garlic, onions, bell peppers, bird's eye chilli & tomato tossed in fettuccine, topped with grated parmesan cheese

SIGNATURE PRAWN & CLAM 19.9 

Sautéed prawns, clams, in home-made bird's eye chilli cream sauce

BRUNCH

EGGS BENEDICT 18.9

Grilled turkey bacon, barn laid poached eggs topped with hollandaise on toasted brioche, a side of fresh greens & roasted potatoes

EGGS ROYALE 19.9

Norwegian smoked salmon, barn laid poached eggs topped with hollandaise on toasted brioche, a side of fresh greens & roasted potatoes

BEEF ASPARAGUS 21.9

Grilled striploin, sautéed asparagus, barn laid poached eggs with hollandaise on toasted brioche, a side of fresh greens & roasted potatoes

MAINS

FISH & CHIPS 18.9

Tempura battered white Dory & fries served with side salad & tartar sauce

HAVANA CHICKEN 20.9

Roasted chicken thigh marinated in mojito style, smoked & roasted red pepper sauce, accompanied with a side of corn salsa salad & chips

HERB CRUSTED SALMON 24.9

Grilled salmon fillet with herb breadcrumbs, fine green beans, roasted vegetables & mango sauce

SMOKED DUCK 26.9

Smoked duck breast, roasted potatoes & salad with home-made spice sauce

WAGYU BEEF BURGER 28.9

200gm wagyu beef patty cooked to your desired doneness with melted mozzarella, turkey bacon, coral lettuce, fresh tomatoes, onions, pickles, honey mustard sauce on brioche bun accompanied with a side of fries and simple salad

BRAZEN BEEF 32.9

230gm grilled premium striploin cooked to your desired doneness served with our salsa verde, side of garlic mashed potato & salad

LAMB SHANK 37.9

400-450gm New Zealand lamb shank braised in local inspired spicy sauce, grilled garden vegetables, served with garlic mashed potatoes

BEEF SHORT RIBS 42.9

500-600gm Braised New Zealand black angus beef short ribs marinated in house made sweet & spicy barbeque sauce, honey roasted potatoes & lyonnaise green salad

DESSERTS

ASSORTED FLAVOURED ICE CREAM 5.9

Please check with server for today's selection

AFFOGATO 8.9

House blend espresso shot with premium vanilla bean ice cream

MANGO CREME BRULEE 12.9

House-made creme brûlée flavoured with mango with torched caramelized sugar & seasonal fruit garnish

MOLTEN LAVA CAKE 12.9

Oozy chocolate lava cake with premium vanilla bean ice cream

ARTISAN CAKES & SWEETS 11.9

Please check with server for today's selection



It is made with freshly roasted beans and brew over expensive time to create a rich, smooth and flavourful drink. Cold Brew is consistent in taste from beginning to end and is less acidic.

COLD BREW 8

LA MARZOCCO

Equipped with a CPU board and designed for superior temperature control. The GB5 combines gracious lines and harmonious curves with powerful technological advancements in line with classic La Marzocco design and spirit. The machines is an understated companion to any coffee bar. Its unmatched temperature stability provide steady brew water and steam even at the peak of the morning rush.

ESPRESSO BASE

Espresso S/D 4
Macchiato S/D 4.5
Piccolo Latte 4.5
Long Black 4.5
Cappuccino 5
Caffe Latte 5
Flat White 5
(add \$1 for soy)

FLAVOURED

Vanilla Latte 6
Caramel Latte 6
Hazelnut Latte 6
Cafe Mocha 7
Mint Mocha 7.5
Orange Mocha 7.5

ICED BEVERAGES

Iced Long Black 5.5
Iced Latte 6
Iced Vanilla Latte 7
Iced Caramel Latte 7
Iced Hazelnut Latte 7
Iced Mocha 8
Iced Mint Mocha 8.5
Iced Orange Mocha 8.5

V60 HAND BREWED FILTER COFFEE 7 – 9

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THE BEST OF THE REST

FRESH JUICES

Green Apple 5.5
Orange 5.5

ICED TEAS

Iced Lemon Tea 5
Iced Forest Berry Tea 6
Thai Milk Tea 6

TEA LEAVES BY POT

English Breakfast 7
Caramel Black Tea 7
Forest Berry 7
French Earl Grey 7
Chamomile 7
Peppermint 7

CHOCOLATES

Hot Chocolate 7
Hot Chocolate Mint 7
Hot Chocolate Orange 7
Iced Chocolate 8
Iced Chocolate Mint 8
Iced Chocolate Orange 8



MOCKTAILS 9.9

TROPICAL SUMMER

Mango reduction & freshly squeezed orange juice with a dash of strawberry extract

PINA COLADA

Pineapple & coconut extract with freshly squeezed orange juice with a dash of blue curacao

MANGO MOJITO

Mango reduction with fresh mints & lime

THREE BLOODY MERRY

Mixed berries extract topped with fresh strawberries & blueberries

CRANBERRY BLAST

Mixed berry cola with lime & a dash of bubblegum

PEACH LAAAAAA

Peach based cola with fresh mints & lime

RIPPLE BERRY LYCHEE

Lychee milkshake with strawberry extract

BUBBLY LAGOON

Bubblegum & freshly squeezed green apple juice with a dash of blue curacao



HALAL PREMIUM BEVERAGES

(GERMANY)

**CARL JUNG WHITE
AIREN
(White House Pour)**

by glass 8.9
by bottle 36.9

This is a sharp, fruity alcohol-free wine that is clean on the palate and has a medium finish. The nose reminds one of green apples, citrus and green berries. It would go well with fowl, fish and white meats such as chicken or duck.

**CARL JUNG RED
TEMPRANILLO
(Red House Pour)**

by glass 8.9
by bottle 36.9

A nice fruity alcohol-free red wine typical of a table wine. It is clean on the palate and has a long finish. The nose is raspberry and red currant like a Baco Noir. It would go well with red meats such as veal, beef and lamb. Excellent with salads and light sandwiches and pastas made with cream sauces.

CARL JUNG MERLOT

by glass 12.9
by bottle 45.9

A rich ruby red colour followed by a nose full of blackberries with a hint of nuts in the background. A long finish rounds out this very fine wine. With your favourite cut of red meat on the barbeque and this Merlot you have a well-rounded match.

CARL JUNG CABERNET SAUVIGNON

by glass 12.9
by bottle 48.9

Cabernet Sauvignon grapes are among the most widely grown, widely known, and widely enjoyed grapes for red wine. The flavours and aromas of Cabernet Sauvignon wines include vanilla, currants, and even green bell pepper if made from under ripe Cabernet Sauvignon grapes.

(PORTUGAL)

**FALCON PREMIUM RED
(Syrah, Castelao & Aragones)**

by bottle 58.9

Dark red blend of Pires & Arinto contributes a taste of black berries with a hint of spice with a fruity dry finish. Goes well with red meat, lamb, and veal.