



Foie Gras with Malibu
Compressed Rock Melon



Fried Corn Ribs
with Assam Aioli



Smoked Provola
Cheese Tempura
with Aged Prosciutto



Baked Truffle Brie Cheese
with Aged Prosciutto

- 
TOASTED GARLIC SOURDOUGH BREAD
8


Toasted sourdough bread with homemade garlic confit butter
- CRISPY SPICY MIDWINGS**
14

5 Pieces deep fried spicy midwings, homemade curry spice mix, curry ketchup
- 
FOIE GRAS WITH MALIBU COMPRESSED ROCK MELON
23

Pan seared hungarian foie gras, malibu marinated rock melon, sourdough toast
- 
SMOKED PROVOLA CHEESE TEMPURA WITH AGED PROSCIUTTO
21

Smoked provola cheese, aged prosciutto, fresh tomatoes, arugula, balsamic glaze, honey
- 
FRIED CORN RIBS WITH ASSAM AIOLI
15

Sweet corn ribs, assam aioli, homemade curry spice, fried curry leaves
- SOURDOUGH BRUSCHETTA WITH SMOKED SALMON**
16

Toasted sourdough, garlic confit butter, smoked salmon, bonito aioli, fresh Japanese cucumbers, red onions
- 
BAKED TRUFFLE BRIE CHEESE
21

Baked brie cheese, truffle paste, white truffle oil, hot honey, toasted sourdough

Additional Aged Prosciutto +7
- 
SZECHUAN SPICE CRISPY SQUID
16

Crispy fried squid, szechuan spice, garlic sprouts, dried chillies
- SPICY LIVE MUSSELS & WHITE CLAMS STEW**
20

White clams, live greenshell mussels, cherry tomatoes, katsuobushi, stewed in pomodoro & prawn broth (non-spicy available)
- BURRATA & AGED PROSCIUTTO SALAD**
25

Burrata cheese, aged prosciutto, arugula leaves, cherry tomatoes, peach, balsamic vinaigrette



Hokkaido Scallops Crudo



Spicy Salmon Tartare
with Crispy Poppadums


Nacho Cheese & Assam Aioli Fries



Salmon Sashimi



SASHIMI & CRUDO

-  **HOKKAIDO SCALLOPS CRUDO** 19
6 slices hokkaido scallops, yuzu & citrus vinaigrette, peruvian teardrop peppers, pickled onions
- SALMON SASHIMI** 15
5 pieces salmon sashimi, house made nam jim chilli, wasabi, shiso leaf, Japanese cucumbers
- OCTOPUS SASHIMI** 13
5 pieces octopus sashimi, house made nam jim chilli, wasabi, shiso leaf, Japanese cucumbers
-  **SPICY SALMON TARTARE WITH CRISPY POPPADUMS** 18
Salmon sashimi tartare, spicy aji verde, mexican hot sauce, mango, fresh onions, crispy poppadums, shiso leaf
- JAPANESE HYOGO PREFECTURE OYSTERS 1/2 DOZEN** 28
6 pieces Japanese hyogo prefecture oysters, house made nam jim chilli

Japanese Hyogo Prefecture Oysters 1/2 Dozen



SKIN ON & TWISTER FRIES



-  **SALTED FRIES** 8
Served with homemade curry ketchup
-  **TRUFFLE & GRANA PADANO FRIES** 15
White truffle oil, grana padano cheese
-  **NORI FRIES WITH WASABI AIOLI** 13
Japanese nori, wasabi aioli
-  **MALA GARLIC FRIES** 13
Homemade Szechuan spice mix, fresh garlic, dried chillies
-  **NACHO CHEESE & ASSAM AIOLI FRIES** 14
Nacho cheese sauce, assam aioli, sweet relish, pickled jalapeno, red onions

CHOICE OF

- SKIN ON FRIES
- TWISTER FRIES

Nori Fries with Wasabi Aioli



 Signature  Vegetarian



Char-grilled Grain Fed
Angus Beef Ribeye (250gm)



Char-grilled Spanish Iberico Pork Secreto 250gm



Vodka Battered Fish & Chips



Sanchoku Wagyu & Foie Gras Burger

WEEKLY BUTCHER'S CUTS

M.P.

Please enquire with our staff for our weekly butcher's cuts

🍷 CHAR-GRILLED GRAIN FED ANGUS BEEF RIBEYE 250GM 40

A primary cut with perfect balance of flavour & tenderness, Served with beef jus & roasted garlic

CHAR-GRILLED WAGYU MBS 4-5 FLANK STEAK 250GM 45

A secondary cut australian wagyu with a robust flavour profile. Served with peruvian aji verde & roasted garlic

CHAR-GRILLED WAGYU MBS 6-7 STRIPLOIN 250GM 82

Japanese Wagyu cross-breed, marble score 6-7 striploin, served with beef jus & roasted garlic

🍷 CHAR-GRILLED SPANISH IBERICO PORK SECRETO 250GM 40

Well known as the wagyu of pork for high amount of marbling, tender and rich, served medium well with chimichurri, pickled red cabbage

CHAR-GRILLED CITRUS & CHIPOTLE HALF CHICKEN 20

Marinated & slow cooked for 3 hours, finished on the grill & served with chimichurri & lemon.

PREMIUM PLATTER (4-5 PAX) 188

4 pieces pan seared foie gras, Wagyu M6 flank steak 250gm, iberico pork secreto 250gm, G.F Angus ribeye 250gm, grilled half spring chicken, duck fat potatoes, arugula salad, brussels sprouts

🍷 VODKA BATTERED FISH & CHIPS 25

Crispy vodka battered pacific dory, seasoned fries, served with assam fish aioli & avocado guacamole

🍷 SANCHOKU WAGYU & FOIE GRAS BURGER 32

Flame grilled sanchoku wagyu patty, pan seared foie gras, butter brioche bun, red cheddar, fresh onions, tomato, lettuce, jalapeno chipotle aioli, skin on fries

SANCHOKU WAGYU BEEF BURGER 24

Flame grilled sanchoku wagyu patty, butter brioche bun, red cheddar, fresh onions, tomato, lettuce, jalapeno chipotle aioli, skin on fries

CRISPY BATTERED FISH BURGER 21

Crispy battered pacific dory, butter brioche bun, red cheddar, wasabi aioli, butterhead lettuce, skin on fries

ADD ON SIDES

PAN SEARED FOIE GRAS 13

GRILLED PORK SAUSAGE WITH FENNEL 6

🍷 BRUSSEL SPROUTS WITH GUANCIALE & PERUVIAN AJI VERDE 13

BRUSSEL SPROUTS WITH BONITO GLAZE 11

🍷 GREEK SALAD WITH FETA & CITRUS VINAIGRETTE 11

🍷 SHISO LEAF TEMPURA WITH GRATED PARMIGIANO REGGIANO 11

🍷 CRISPY KALE WITH CHIPOTLE AIOLI 11

🍷 ARUGULA SALAD WITH BOCCONCINI CHEESE & TRUFFLE VINAIGRETTE 11

CREAMY TRUFFLE MASHED POTATOES 9



Brussel Sprouts with Guanciale & Peruvian Aji Verde

🍷 Signature 🍷 Vegetarian



Chicken Collagen Broth
with Wine & Dang Gui



Prawn Bisque with Jumbo
Black Tiger Prawns

CHOICE OF
• **SPAGHETTI**
• **RIGATONI**
• **MAFALDINE**

Aglío Olio with bacon
& mushrooms



Beef Bolognese &
Smoked Provolone Cheese



Mala Duck Ragù



AGLIO OLIO **Tasting / Regular**
11 / 16

Extra virgin olive oil, white wine, garlic,
dried chilli pepper, taggiasche olives,
italian parsley

with chicken	+5
with bacon & mushrooms	+8
with truffle & mushrooms	+9
with 2 pieces grilled jumbo black tiger prawns	+10
with smoked salmon	+10
with 3 pieces grilled hokkaido scallops	+16

DRY LAKSA **11 / 16**

Homemade rempah, coconut cream,
cherry tomatoes, arugula, chilli oil

with chicken	+5
with 2 pieces grilled jumbo black tiger prawns	+10
with seafood	+14

PRAWN BISQUE

Prawn collagen, mascarpone, tomato
sauce, gojiberries, tobiko roe,
cherry tomatoes, butter, shrimp oil

with smoked salmon	30
with 2 pieces grilled jumbo black tiger prawns	32
with 3 pieces grilled hokkaido scallops	38

**CHICKEN COLLAGEN BROTH
WITH WINE & DANG GUI**

White wine, chinese wine, chicken collagen
broth, chinese dang gui, gojiberries, garlic,
cherry tomatoes

with white clams & live greenshell mussels	28
with 2 pieces grilled jumbo black tiger prawns	30
with seafood	32

SPICY ARRABBIATA **Tasting / Regular**
11 / 16

Spicy garlic tomato sauce, house made chilli oil,
dried chilli peppers, fresh basil, cherry tomatoes

with chicken	+5
with pork nduja	+8
with 2 pieces grilled jumbo black tiger prawns	+10
with smoked salmon	+10
with 3 pieces grilled hokkaido scallops	+16

WHITE PUTTANESCA GUANCIALE **19 / 26**

Cured italian pork cheek, taggiasche olives,
anchovies, capers, cherry tomatoes, garlic,
lemon juice, basil, extra virgin olive oil

CARBONARA GUANCIALE **19 / 26**

Cured italian pork cheek, black pepper,
pecorino romano DOP, egg yolk

ALL'AMATRICIANA GUANCIALE **19 / 26**

Cured italian pork cheek, onions, tomato
sauce, pecorino romano DOP, fresh basil

TRUFFLE & MUSHROOMS **19 / 26**

Mushroom medley, black truffle cream,
parmigiano reggiano, white truffle oil, butter

BACON & MUSHROOMS ALFREDO **18 / 25**

Smoked bacon, mushroom medley,
parmigiano reggiano infused cream sauce, butter

**BEEF BOLOGNESE & SMOKED
PROVOLONE CHEESE** **18 / 25**

Homemade beef ragù, red wine, cherry
tomatoes, burnt smoked provolone

MALA DUCK RAGÙ **21 / 28**

Duck ragù, szechuan spices, tomato sauce,
enoki mushrooms, cherry tomatoes

PORK SAUSAGE RAGÙ **19 / 26**

Fennel pork sausage, mushroom medley,
parmigiano reggiano infused cream sauce, butter

Signature Vegetarian



Assam Smoked Salmon

HOT STONE PIZZAS

Our handcrafted pizzas are aged in 2 stages for at least 48 hours and freshly made to order.



5 Cheese & Honey with
Toasted Almonds




Spicy Pork Salami




Maple Glaze Bacon

TOMATO BASE

 **MARGHERITA** 21
Fior di latte, fresh italian basil, extra virgin olive oil


 **MALA DUCK CONFIT** 28
Fior di latte, pulled mala duck confit, cherry tomatoes, enoki mushrooms

 **5 CHEESE & HONEY WITH TOASTED ALMONDS** 28
Fior di latte, gorgonzola DOP, smoked provola, brie cheese, grana padano, honey, toasted almonds

IBERICO CHORIZO DAVIOLA 28
Fior di latte, iberico dry cured chorizo, taggiasche olives, grana padano, chilli oil


SPICY PORK SALAMI 24
Fior di latte, spicy pork salami, red onions pickled jalapeno, grana padano


SLOPPY JOE 26
Fior di latte, Beef bolognese, red cheddar, bell peppers, grana padano


 **BACON & JAM** 26
Fior di latte, smoked bacon, sweet corn, berry sauce, grana padano

JUST MEAT 28
Fior di latte, pork salami, pork fennelsausage, smoked bacon, honey, grana padano


WHITE BASE

 **SPICY PORK NDUJA WITH HOT HONEY** 28
Fior di latte, spicy pork nduja, bell peppers, cherry tomatoes, hot honey

 **ASSAM SMOKED SALMON** 28
Fior di latte, smoked salmon, assam fish aioli, red onions, cherry tomatoes, fried curry leaves

 **MAPLE GLAZE BACON** 26
Fior di latte, smoked bacon, homemade maple glaze, smashed tater tots, soft egg

PROSCIUTTO & BLUE CHEESE 30
Fior di latte, 18 months prosciutto, gorgonzola DOP, peach, arugula, balsamic reduction, extra virgin olive oil, grana padano

 **TRUFFLE & MUSHROOMS** 26
Fior di latte, mushrooms medley, black truffle sauce, white truffle oil, crispy kale, grana padano

MORTADELLA & STRACCIATELLA 28
Fior di latte, mortadella, stracciatella cheese, toasted pistachio, cherry tomatoes, grana padano, extra virgin olive oil

SALSICCIA GORGONZOLA 28
Fior di latte, fennel pork sausage, gorgonzola DOP, cherry tomatoes, grana padano



Truffle & Mushrooms

 Signature  Vegetarian

Half-and-half pizzas are available for an additional \$5, based on the higher-priced pizza.




Cheesecake with
Rock Melon Granita



Dirty Matcha Latte

DESSERTS

TIRAMISU KUEH PIE TEE 3 pcs - 9
5 pcs - 15
Signature tiramisu mousse,
toasted pistachios and espresso
soaked savoiardi fingers in crispy
kueh pie tee shell

 **TIRAMISU YUZU KUEH
PIE TEE** 3 pcs - 10
5 pcs - 16
Signature tiramisu mousse,
yuzu marmalade and espresso soaked
savoiardi fingers in crispy kueh pie tee shell

MOLTEN CHOCOLATE LAVA CAKE 15
Served with choice of vanilla or chocolate gelato

**CHEESECAKE WITH
ROCK MELON GRANITA** 15
Graham cracker crust, melon granita, berries

VANILLA GELATO 5

CHOCOLATE GELATO 5



Tiramisu
Kueh Pie Tee



Molten Chocolate
Lava Cake

FRESHLY BREWED COFFEE

ESPRESSO 5
AMERICANO 5.5
LATTE 6.5
CAPPUCCINO 6.5
BUTTERSCOTCH LATTE 7
CARAMEL LATTE 7
MOCHA LATTE 7
HAZELNUT LATTE 7
DIRTY MATCHA LATTE 8
MATCHA LATTE 7.5
CHAI LATTE 7
PREMIUM CHOCOLATE 7
VANILLA AFFOGATO 10
Add on
Oat milk +1.50
Extra shot +1.00
Iced +1.00

INFUSED ICE BREWED TEAS

ICE BLACK TEA 5
ICE LYCHEE TEA 6
ICE STRAWBERRY TEA 6
ICE BLUEBERRY TEA 6
ICE MANGO TEA 6
ICE LEMON TEA 6
ICE PASSIONFRUIT TEA 6
ICE PEACH TEA 6
ICE APPLE CINNAMON SPICE TEA 7



Cappuccino

JUICES

APPLE JUICE 7
LIME JUICE 7
PINEAPPLE JUICE 7
MANGO JUICE 7
ORANGE JUICE 7

SOFT DRINKS & WATER

COKE 6
COKE ZERO 6
SPRITE 6
TONIC WATER 6
SODA WATER 6
**ACQUA SAN FELICE MINERAL
WATER** 5
**ACQUA SAN FELICE SPARKLING
WATER** 5

 Signature



HOUSE POUR WHITE WINES

	GLS	BTL
SANTA HELENA - CHARDONNAY' 23 Tropical aroma of peach and pineapple along with slight hints of banana and vanilla. Refreshing and fruity, with balanced acidity with a sensation of sweetness. Country: Chile Varietal: Chardonnay Body: Light	10.90	60
PICCINI PINOT GRIGIO DELLE VENEZI' 23 Flowery bouquet and fruit, especially apple and peach, holding a firm and fruity palate. Its crisp acidity balances well with the soft character. Country: Italy Varietal: Pinot Grigio Body: Medium	11.90	66
OYSTER BAY MARLBOROUGH SAUVIGNON BLANC' 22 Pear, citrus and lemon curd flavours that are generous and balanced, with touches of matcha and lime zest on a light, refreshing frame. Country: New Zealand Varietal: Sauvignon Blanc Body: Medium	13.90	78

PREMIUM WHITE WINES

	BTL
CHÂTEAU TEYSSIER PEZAT SAUVIGNON BLANC GRAND VIN DE BORDEAUX' 22 Citrus fruit & white peaches with a hint of white flowers. Crisp and fruity on the pallet with a refreshing finish. Country: France Varietal: 55% Sauvignon Blanc, 30% Semilion, 15% Muscadelle Body: Light	105
MAN FREE-RUN STEEN CHENIN BLANC, COASTAL REGION' 23 A crisp & expressive, light- bodied wine. Light in appearance. Vibrant aromas of quince and tropical fruit. On the palate, fresh stone fruit and apple flavours Country: South Africa Varietal: Chenin Blanc Body: Medium	99
LAKE BREEZE BULLANT CHARDONNAY' 22 Minimal oak influence, shows enticing tropical fruit characters and some citrus elements on the bouquet. The palate is fresh and vibrant with flavours of melon and pineapple and a long dry finish. Country: Australia Varietal: Chardonnay Body: Light	102



HOUSE POUR RED WINES

	GLS	BTL
SANTA HELENA - CABERNET SAUVIGNON' 23	10.90	60

Very intense Cabernet, with berries, cherry and black currant notes, perfectly blended with soft notes of vanilla and chocolate. With good acidity, improving the fruit taste.

Country: Chile
Varietal: 85% Cabernet Sauvignon, 15% Syrah
Body: Medium

PICCINI CHIANTI DOCG' 22	11.90	66
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Ruby red with an intense and persistent fragrance of mature red fruit.

It's a well-structured, smooth wine.

Country: Italy
Varietal: 95% Sangiovese, 5% Ciliegolo
Body: Medium

OYSTER BAY HAWKES BAY MERLOT' 22	13.90	78
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Cherry & plum and black licorice flavours show a note of eucalyptus. Smooth and appealing, turning to spice and tobacco details on the finish.

Country: New Zealand
Varietal: Merlot
Body: Medium

MOSCATO

TENUTA CARRETTA MOSCATO D'ASTI DOCG 21'23	BTL
	70

Country: Italy
Grape Varietal: 100% Moscato Bianco
Alcohol Content: 5.5%
Taste: Sweet and aromatic
Aroma: Delicate and fragrant, typical of the Moscato grape

PREMIUM RED WINES

CHÂTEAU TEYSSIER PEZAT BORDEAUX SUPERIEUR 2020	BTL
	105

Baked plums and raspberry preserves with suggestions of menthol, tobacco leaf and powdered cinnamon. Full-bodied on the palate is jam-packed with juicy red and blackberry preserved flavours.

Country: France
Varietal: 85% Merlot, 15% Cabernet Franc
Body: Full

MAN BOSSTOK PINOTAGE, COASTAL REGION' 20	108
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Aromas of mocha chocolate and roasted coffee beans, followed by juicy flavours of red-berries, nutmeg and vanilla spice on the palate.

Country: South Africa
Varietal: 87% Pinotage, 7% Cinsault, 6% Grenache
Body: Full

LAKE BREEZE BULLANT SHIRAZ' 21	114
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A ripe, full-bodied wine which has benefited from 15 months oak maturation.

It shows an aroma reminiscent of plums and chocolate with a touch of earthy complexity.

Country: Australia
Varietal: Shiraz
Body: Full

LISTING CHAMPAGNE

CHAMPAGNE COLLET BRUT NV	130
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Note Of White Flowers, Citrus Stone Fruit Such As Quince, Apple, Pear And White Peach. Small Delicate Touch Of Spices, Cumin, Anise And Herbs, Black Tea And Lime Tea. A Straight Forward And Refined Wine , With A Wonderful Persistence In The Mouth, Crunchy Like A Thin Caramel Biscuit.



Yuzu Whisky Sour



Melon Colada





Espresso Martini

BEERS & HIGHBALLS

	HH	NON HH
GUINNESS DRAUGHT PINT	13	16
KIRIN ICHIBAN PINT	12	15
ASAHI BOTTLE	8	11
PERONI BOTTLE	9	12
HOEGAARDEN WHITE BOTTLE	9	12
JIM BEAM HIGHBALL	10	12
SUNTORY HIGHBALL	11	13

COCKTAILS

	HH	NON HH
 LET'S MINGLE Bacardi, malibu, pineapple juice, sprite, mango, strawberries, roasted rosemary	19	21
APEROL SPRITZ Aperol, soda, moscato, fresh orange wheel	17	19
CLASSIC MOJITO Bacardi, fresh mint leaves, brown sugar, club soda, fresh lime, burnt cinnamon	17	19
DE OLD FASHIONED Bourbon, brown sugar, angostura bitters, yuzu marmalade, orange	17	19
HAJIME MATCHA Ground matcha, rum, tequila, fresh cream, milk, simple syrup	18	20
 PISTACHIO MARTINI Toasted pistachio, gin, baileys, pistachio syrup, fresh cream, fresh milk	20	22
CLASSIC MARTINI Gin or vodka, dry vermouth, lemon	18	20
ESPRESSO MARTINI Freshly brew espresso, vodka, kahlua, cocoa powder	18	20

 YUZU WHISKY SOUR	18	20
Yuzu marmalade, whisky, fresh lemon juice, angostura bitters, dried orange, egg white		
MELON COLADA	20	22
Fresh rock melon, pineapple juice, cream, malibu, vodka		
 MOSSY	18	20
Moscato, peach puree, fresh mango, fresh strawberry, lime.		



Pistachio Martini



Let's Mingle

MOCKTAILS

 MELON & PEACH FIZZ	10
Fresh rock melon, peach puree, sprite, soda, aloe vera	
 STRAWBERRY DREAM	11
Strawberry puree, fresh strawberries, mint leaves, club soda, sweet cream foam	
BERRYLICIOUS	9
Blueberry puree, fresh blueberries, mint leaves, fresh lime juice, soda, simple syrup	
ASSORTED VIRGIN MOJITO	9
Choice of flavours: classic, mango, strawberry, blueberry, peach, yuzu, fresh lime	

 FUZZY MANGO	9
Fresh mango, mango puree, fresh lime juice, club soda, fresh mint leaves, aloe vera	
 YUZU MIELE	10
Yuzu marmalade, aloe vera, club soda, brown sugar, fresh lemon juice	
SOUR MATE	9
Pineapple juice, fresh lime juice, peach syrup, orange, soda	
PINKY KINKY	9
Strawberry puree, aloe vera, mango juice, peach syrup, sprite	

HOUSEPOUR LIQUORS BY GLASS

VODKA	13
GIN	13
WHISKY	13
TEQUILA	13
BRANDY	13
BOURBON	13



Melon & Peach Fizz

 Signature



Mingle.



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