## **LUNCH MENU**

Monday to Friday • 11:30 am till 2:30 pm

SMALL PLATES		MAINS		PASTAS
<b>CRISPY SPICY MIDWINGS</b> 2 pieces crispy spicy chicken midwings, homemade curry ketchup	6	SANCHOKU WAGYU BEEF BURGER Flame grilled sanchoku wagyu patty, butter brioche bun, red cheddar, fresh onions, tomato, lettuce,	20	CHOICE OF   SPAGHETTI   F
OCTOPUS SASHIMI 5 pieces octopus sashimi, house made nam jim chilli,	12	jalapeno chipotle aioli, skin on fries  VODKA BATTERED FISH BURGER	19	with chicken with bacon & mushroon of with truffle & mushroor
wasabi, shiso leaf, Japanese cucumbers  BRUSSEL SPROUTS WITH BONITO GLAZE	7	Crispy battered pacific dory, butter brioche bun, red cheddar, wasabi aioli, butterhead lettuce, skin on fries	19	with 2 pieces grilled jum with smoked salmon
Fried brussel sprouts, bonito glaze, lemon juice	_	CHAR GRILLED CITRUS & CHIPOTLE HALF CHICKEN	20	<b>with seafood</b> Extra virgin olive oil, white wi
SEAWEED NORI FRIES Japanese nori, wasabi aioli	7	Marinated & slow cooked for 3 hours, finished on the grill, served with chimichurri & arugula salad		pepper, taggiasche olives, ita SPICY ARRABBIATA
SOURDOUGH BRUSCHETTA WITH SMOKED SALMON  Toasted sourdough, garlic confit butter, smoked salmon bonito aioli, fresh Japanese cucumbers, red onions	<b>12</b>	<b>CHAR-GRILLED ANGUS BEEF RIBEYE 250GM</b> A primary cut with perfect balance of flavour & tenderness, served with beef jus, arugula salad	40	with chicken with 2 pieces grilled jum with smoked salmon with seafood
▼ TRUFFLE PARMESAN FRIES White truffle oil, grana padano cheese	8	CHAR-GRILLED SPANISH IBERICO PORK SECRETO 250GM	40	Spicy garlic tomato sauce, ho dried chilli peppers, fresh bas
MALA FRIES Skin on fries, sze chuan spice, fresh garlic, dried chillies	7	Well known as the wagyu of pork for high amount of marbling, tender and rich, served medium well with chimichurri, pickled red cabbage		CHICKEN COLLAGEN BE DANG GUI
<b>BURRATA WITH ARUGULA SALAD</b> Burrata cheese, arugula, cherry tomatoes, balsamic	16	HOT STONE PIZZAS		White wine, chinese wine, chi chinese dang gui, gojiberries, with white clams & live
vinaigrette, grana padano		MARGHERITA Fior di latte, fresh italian basil, extra virgin olive oil	17	with 2 pieces grilled jun with seafood
DRINKS		_	19	BEEF BOLOGNESE
<b>HOUSEPOUR WINE</b> Selection of red or white wine	8	<b>SPICY PORK SALAMI</b> Fior di latte, spicy pork salami, red onions, pickled		Homemade beef ragu, red wi
GUINNESS DRAUGHT Full pint	13	jalapeno, grana padano		<b>CARBONARA</b> Smoked bacon, black pepper,
KIRIN ICHIBAN DRAUGHT Full pint	12	<b>AGED PROSCIUTTO</b> Fior di latte, prosciutto, arugula, grana padano,	19	egg yolk
ASAHI BEER 330ML Asahi 330ml bottle	8	balsamic reduction, extra virgin olive oil		TRUFFLE & MUSHROOM
HIGHBALL Bourbon whisky, soda, lemon	10	<b>BACON &amp; MUSHROOMS</b> Fior di latte, smoked bacon, mushroom medley,	19	Mushroom medley, black truf parmigiano reggiano, white t
<b>FRUIT JUICE</b> Choice of apple, orange, pineapple, mango, lime juice	5	grana padano		BACON & MUSHROOM A Smoked bacon, mushroom m
<b>SOFT DRINKS</b> Choice of coke, coke zero, sprite, soda water, tonic water	3	MORTADELLA & STRACCIATELLA  Fior di latte, mortadella, burrata cheese, toasted pistachio, cherry tomatoes, grana padano, extra	24	reggiano infused cream sauc
ICE LEMON TEA Black tea, Lemon juice, simple syrup	3	pistachio, cherry tomatoes, grana padano, extra virgin olive oil		Fennel pork sausage, mushro reggiano infused cream sauc
AMERICANO Choice of hot/iced	5	<b>SALSICCIA</b> Fior di latte, fennel pork sausage, bell peppers,	19	reggiano infused creant sauc
	_	rior di latte, letitlet pork sausage, bell peppers,		

red onions

**LATTE** Choice of hot/iced

RIGATONI | MAFALDINE

AGLIO OLIO	13	
with chicken	+4	
with bacon & mushroom	+6	
with truffle & mushrooms	+7	
with 2 pieces grilled jumbo		
with smoked salmon with seafood	+8 +12	
Extra virgin olive oil, white wine, of pepper, taggiasche olives, italian	garlic, dried chilli	
SPICY ARRABBIATA	13	
with chicken	+4	
with 2 pieces grilled jumbo	black tiger prawns +8	
with smoked salmon	+8	
with seafood	+12	
Spicy garlic tomato sauce, house dried chilli peppers, fresh basil, ch		
CHICKEN COLLAGEN BROT DANG GUI White wine, chinese wine, chicker	n collagen broth,	
chinese dand dui, dollberries, dar	lic. cherry tomatoes	
chinese dang gui, gojiberries, gar		
with white clams & live gre	enshell mussels 26	
33 / 3 3	enshell mussels 26	
with white clams & live gre with 2 pieces grilled jumbo with seafood	enshell mussels 26 black tiger prawns 28 30	
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with white clams & live gre with 2 pieces grilled jumbo with seafood  BEEF BOLOGNESE Homemade beef ragu, red wine, of CARBONARA Smoked bacon, black pepper, pec	enshell mussels 26 black tiger prawns 30 19 cherry tomatoes 19 orino romano, 21	
with white clams & live gre with 2 pieces grilled jumbo with seafood  BEEF BOLOGNESE Homemade beef ragu, red wine, of CARBONARA Smoked bacon, black pepper, pecegg yolk  TRUFFLE & MUSHROOMS Mushroom medley, black truffle of	enshell mussels black tiger prawns 30 19 cherry tomatoes 19 orino romano, 21 cream, le oil, butter EREDO 19	
with white clams & live gre with 2 pieces grilled jumbo with seafood  BEEF BOLOGNESE Homemade beef ragu, red wine, of CARBONARA Smoked bacon, black pepper, peceegg yolk  TRUFFLE & MUSHROOMS Mushroom medley, black truffle of parmigiano reggiano, white truffle BACON & MUSHROOM ALF Smoked bacon, mushroom medle	enshell mussels black tiger prawns 30 19 cherry tomatoes 19 orino romano, 21 cream, le oil, butter EREDO ey, parmigiano 19 medley, parmigiano	





