

#julkitchen

~~~ MENU — September 2019 Onwards ~~~

## ANTIPESTO

|    |                                       |                                                           |              |               |
|----|---------------------------------------|-----------------------------------------------------------|--------------|---------------|
| 1) | <b>Brushetta</b>                      | — <i>Toasted bread with tomatoes and olive oil.</i>       | <b>4 pcs</b> | <b>S\$ 12</b> |
| 2) | <b>Roasted Portobello</b>             | — <i>Portobello roasted with garlic and parsley.</i>      | <b>3 pcs</b> | <b>S\$ 15</b> |
| 3) | <b>Roasted Potatoes &amp; Carrots</b> | — <i>Seasonal vegetables of potatoes and carrots.</i>     |              | <b>S\$ 10</b> |
| 4) | <b>Roasted Cauliflower</b>            | — <i>Roasted organic cauliflowers from India.</i>         |              | <b>S\$ 12</b> |
| 5) | <b>Soup Onion</b>                     | — <i>Soup of sliced onion blended with chicken stock.</i> |              | <b>S\$ 12</b> |
| 6) | <b>Soup Fungi</b>                     | — <i>Soup of blended fresh and dried mushrooms.</i>       |              | <b>S\$ 12</b> |
| 7) | <b>Stewed Lentils</b>                 | — <i>Stewed lentils from Le Puy of France.</i>            |              | <b>S\$ 12</b> |

## SEAFOOD & MEATS

|     |                             |                                                                                                         |                      |                     |
|-----|-----------------------------|---------------------------------------------------------------------------------------------------------|----------------------|---------------------|
| 8)  | <b>Hyōgo Oysters</b>        | — <i>Unprocessed oysters from Hyōgo prefecture of Japan.<sup>1</sup></i>                                | <b>Sashimi / 1pc</b> | <b>S\$ 4.50</b>     |
|     |                             |                                                                                                         | <b>Grilled / 1pc</b> | <b>S\$ 5.50</b>     |
| 9)  | <b>Braised Blue Mussels</b> | — <i>Live blue mussels from Boston Bay of South Australia<br/>braised in chicken stock.<sup>1</sup></i> | <b>500 g</b>         | <b>S\$ 38</b>       |
|     |                             |                                                                                                         | <b>1 kg</b>          | <b>S\$ 68</b>       |
| 10) | <b>Herb Baked Fish</b>      | — <i>Fish wrapped-baked in assorted herbs and white wine.</i>                                           |                      | <b>Market Price</b> |
| 11) | <b>Grilled Poulet</b>       | — <i>Slow roasted whole chicken with herbs and spices.</i>                                              |                      | <b>S\$ 18</b>       |
| 12) | <b>Steaks</b>               | — <i>Reverse seared New Zealand striploin / Australia tomahawk steaks.<sup>2</sup></i>                  | <b>Per 100 g</b>     | <b>S\$ 10</b>       |

Serving for each menu dish is for 1 pax unless otherwise stated.

<sup>1</sup> For oysters/mussel dishes, please book at least 2 days in advance for freshness.

<sup>2</sup> For dry-aged steaks, please book at least 7 days in advance for aging process.

## PASTA & RICE

- |     |                               |                                                                            |                         |               |
|-----|-------------------------------|----------------------------------------------------------------------------|-------------------------|---------------|
| 13) | <b>Paella Chicken</b>         | — Communal pan of Spanish rice braised rice topped with herbed chicken.    | <b><i>For 2 pax</i></b> | <b>S\$ 45</b> |
| 14) | <b>Paella Nero Seafood</b>    | — Communal pan of Spanish squid-inked rice braised with squids and prawns. | <b><i>For 2 pax</i></b> | <b>S\$ 55</b> |
| 15) | <b>Aglio Olio Pasta</b>       | — Simple pasta dish dressed with olive oil and chopped garlic and parsley. |                         | <b>S\$ 12</b> |
| 16) | <b>Linguine Puttanesca</b>    | — Tomato based pasta with olives and capers.                               |                         | <b>S\$ 15</b> |
| 17) | <b>Nero Seafood Spaghetti</b> | — Squid ink spaghetti topped with squid and prawns.                        |                         | <b>S\$ 25</b> |

## DESSERTS

- |     |                                   |                                                                                                                           |  |               |
|-----|-----------------------------------|---------------------------------------------------------------------------------------------------------------------------|--|---------------|
| 18) | <b>Crème Brulee</b>               | — A dessert consisting of a rich custard base topped with<br>a texturally contrasting layer of hardened caramelised sugar |  | <b>S\$ 12</b> |
| 19) | <b>Affogato</b>                   | — An Italian dessert consisting of vanilla ice cream topped<br>with a shot of espresso coffee.                            |  | <b>S\$ 10</b> |
| 20) | <b>Vanilla Ice Cream + Cookie</b> | — Vanilla ice cream with chocolate chip cookie.                                                                           |  | <b>S\$ 8</b>  |