

VENUE By Sebastian

Ala Carte

TOAST, GREENS & FRITTI

Foie Gras Mousse, House-Crafted Brioche

\$19

House Duck Rillettes, Cornichon, Heritage Sourdough

\$19

✓ Cauliflower Florets Fritti, Spicy mint aioli (Dinner Only)

\$14

✓ House Hummus or Red Pepper Dip, Char-Grilled Pita (both dips \$18)

\$15

Beef Tataki, Wakame, Pickled Wasabi & Ponzu

\$19

Spanish Gem Lettuce, Caesar Dressing, Parmigiano Reggiano (Dinner Only)

\$17

✓ House-Crafted Sundried Tomato Bread, Extra virgin olive oil

\$2.5

Crispy Potato, Poached Egg, Chorizo, Sautéed Mushroom (Dinner Only)

\$9

✓ Roasted Cauliflower, Toasted Almonds, Jeweled Salad, Mint Yoghurt

\$18

✓ Burrata, Fresh Japanese Tomato, Basil Oil

\$19

Burrata, 24 Months Aged Parma Ham, Japanese Tomatoes, Basil Oil (Dinner Only)

\$28

PASTA & GRAIN

✓ Cold Pasta, Konbu, Truffle Flavoured (Dinner Only)

\$29

Sakura Ebi, Angel Hair Pasta, Konbu, Chili (Dinner Only)

\$28

✓ Farro, Mushroom Konbu Butter, Poached Egg, Parmigiano Reggiano

\$28

Beef Ragout Malfadine Pasta, Rocket, Parmigiano Reggiano (Lunch Only)

\$29



VEGETARIAN

Dishes are subject to availability.

All prices are subject to 10% service charge & prevailing government taxes.

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PAN, COAL & ROAST

Grilled Chicken Neck, Salt & Pepper (Dinner Only)

\$9/Stick

Grilled Octopus, Green Pea Purée, Capers Burnt Butter

\$29

Fish & Chips, Beer Batter Hake, Spicy Mint Aioli, Fries (Lunch Only)

\$32

Pan Seared Barramundi with Potato Salad, Mustard-Lemon Vinaigrette (Lunch Only)

\$32

Chilean Seabass, Mushroom-Bacon Ragout, Truffle Yuzu Butter Sauce

\$42

Duck Leg Confit, Le Puy Green Lentil, Pancetta, Wilted Spinach (Contains Pork)

\$34

Iberico Pork Collar, Kebab Spice, Parsley & Shallot Salad, Mint Yoghurt

\$38

Pan Seared Foie Gras, Poached Egg, Maitake Mushroom, Porcini Sauce (Dinner Only)

\$36

Braised 12 Hours Wagyu Beef Cheek Au Jus, Pomme Purée, Broccolini

\$38

Char-Grilled Stockyard 200 Days Grain Fed Angus Ribeye, Potato Gratin

300g/ 450g/650g

\$58/\$88/\$138

SIDES

Pita Bread

\$3

Potato Gratin

\$5

Potato Salad

\$5

Artisanal Sourdough

\$6

Marinated Beetroot, Mint

\$5

Fries, Spicy Mayo

\$6

Grilled Padrón Pepper

\$6

Truffle Fries, Parmigiano Reggiano

\$15

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DESSERT

Classic Crème Caramel	\$10
Tiramisu, Kahlua, Wild Cherry In Kirsch	\$15
Chocolate Fondant, Vanilla Ice Cream	\$16
Apple "Pie", Rum and Raisin Ice Cream	\$16
Sea Buckthorn Sorbet, Honey Mascarpone, Crumble	\$10
Texture Of Valrhona Chocolate Truffle, Crumble, Dark Chocolate Brandy Ice Cream	\$18
Pear Tart, Crumble, Baileys Ice Cream (Dinner Only)	\$16
Classic Peach Melba, Fresh Raspberry Sauce, Vanilla Ice Cream, Chantilly Cream	\$10
Pistachio Financier, Grand Marnier Ice Cream, Raspberry Yoghurt	\$15
Selection of Ice Cream or Sorbet (Per Scoop)	\$4



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Beverages

VENUE'S SPECIAL

Refreshing yuzu	\$7.0
Pure Orange	\$8.0
House Made Iced Lemon Tea	\$4.5
Lime juice with cucumber	\$4.5
Espa Orangeade (Non-carbonated)	\$4.2
Espa Lemonade (carbonated)	\$4.2

ALCHOHOL

Mimosa	\$18
VENUE'S Aperol spritz	\$18
Umeshu Soda	\$18
Sparkling Red Sangria	\$15
Suntory The Premium Malt's	\$9.0

COFFEE by Toby's Estate

Espresso	\$5.5
Macchiato	\$5.8
Long black	\$5.8
Latte	\$6.5
Cappuccino	\$6.5

SELECTION OF TEA (by the pot)

Green tea	\$6.8
Clipper peppermint	\$6.8
Clipper healing garden	\$6.8
Clipper classic English breakfast	\$6.8
Clipper Earl Grey	\$6.8
chamomile, fresh mint	\$6.8

SODA

Coke, Coke light or Sprite	\$3.8
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MINERAL WATER

Sparkling Water (1L)	\$9.8
Still Water (1L)	\$9.8

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