



## **FOOD MENU**

# *Beaujolais*

## **LUNCH SPECIALS**

**\$18 NETT**

### **Vongole Aglio e Olio**

Spaghetti with Fresh Clams cooked in Aglio e Olio Style

### **Grilled Cheese Sandwich**

Honey Baked Ham & Cheese Sandwich filled with Cheddar Cheese,  
Served with Salad & Fries

### **Tenderloin Steak**

150g Tenderloin Steak served with Salad & Fries  
(Add \$2.00)

**INCLUSIVE OF SOFT DRINK**



# Beaujolais

## BAR SNACKS

<b>Green Olives</b> Marinated Nocellara Green Olives	<b>\$6</b>
<b>Tomato Bruschetta</b> Toasted Garlic Bread with Sweet Vine Tomatoes & Basil	<b>\$6</b>
<b>Goat Cheese Bruschetta</b> Freshly Baked Bread topped with our Special Goat Cheese & Wild Honey	<b>\$10</b>
<b>Prosciutto Bruschetta</b> Toasted Garlic Bread, Sweet Vine Tomatoes top with Prosciutto de Parma	<b>\$10</b>
<b>Truffle Fries</b> Shoestring Fries with Truffle Oil	<b>\$12</b>
<b>Grilled Mix Sausages</b> Grilled Sliced Cervelat & Spicy Italian Sausages served French Mustard	<b>\$15</b>
<b>Nachos &amp; Chili</b> Corn Tortilla Chips topped with Cheddar Cheese Served with Homemade Chili Con Carne	<b>\$15</b>
<b>Baby Squid</b> 200g of Crispy Baby Squid & Jalapeno served with Squid Ink Sauce	<b>\$20</b>
<b>Garlic Prawns</b> Tiger Prawns tossed in Roasted Garlic & Olive Oil Sauce	<b>\$20</b>
<b>Grilled Sliced Steak</b> 200g Wagyu Striploin topped with Homemade Anchovy Chimichurri	<b>\$26</b>
<b>Cheese Platter</b> Brie de Meaux, Roquefort, Gruyere, Epoisses & Camembert	<b>\$20</b>
<b>Cold Cuts Platter</b> Prosciutto de Parma, French Saucisson, Air Dried Beef & Swiss Smoked Coppa	<b>\$25</b>
<b>Assiette Valaisanne</b> Assorted Cold Cuts & Cheese Platter	<b>\$35</b>

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All servings are subjected to 10% service charge and 7% GST  
All prices shown in SGD

# Beaujolais

## MAINS

**Green Salad** **\$12**

Mixed Mesclun Salad tossed with Gruyere Cheese, Cherry Tomatoes, Japanese Cucumber, Carrots & Red Shallots, Drizzled with Balsamic Vinaigrette.

**Caesar Salad** **\$15**

Fresh Crisp Romaine Lettuce tossed with Caesar Anchovy Dressing topped with Grilled Chicken Breast, Bacons & Croutons

**Shepherd's Pie** **\$22**

Minced Lamb Stew Wrapped in Lightly Crusted Oven Baked Mash Potatoes

**Quiche Lorraine** **\$25**

Honey Ham, Bacon, Onions, Cheddar Cheese Baked in Short Crust Pastry

**Prawn Pasta** **\$25**

Garlic Jumbo Tiger Prawns with Spaghetti Aglio e Olio

**Pasta Carbonara** **\$25**

Spaghetti tossed in Parmesan Cream Sauce & Streaky Bacon

**Grilled Barbeque Chicken** **\$28**

Marinated in Homemade Barbeque Sauce, served with Mash Potatoes & Grilled Asparagus

**Pan Seared Salmon** **\$28**

Seared Salmon served with Crabmeat Mash, Tomatoes & Brown Lemon Sauce

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## OFF THE GRILL

Served with Seasonal Salad & Shoestring Fries

**Ribeye** \$36

350g US Angus Ribeye, Lip on

**Tenderloin** \$45

250g Australian Angus 150 days Grain Fed, Tenderloin

**Striploin** \$46

300g Australian Wagyu Striploin, A/5 Grade

**Cote De Boeuf** \$120

1Kg Bone in Australian Prime Ribeye  
(Serves 2 Person)

- Choice of Sauces ;  
Black Pepper, Truffles, Roquefort & Béarnaise

## DESSERT

**Molten Chocolate Cake** \$10

Warm Melted Chocolate Lava served with a Scoop of  
Vanilla Ice Cream & Mixed Berries

**Caramelized Apple Tart** \$10

Honey Glazed Granny Smith Green Apple Layered on top  
Of No-Bake Crust