

Appetizers

Crispy Mid Wings	18.90
<i>seven pieces of chicken wings with house-made curry mayo dip</i>	
Granos Salad	14.90
<i>quinoa grains tossed with mixed greens and vegetables</i>	
Lemon Butter Mussels	11.90
<i>300 grams of fresh green lipped mussels topped with savoury lemon butter sauce</i>	
Truffle Fries	8.50
<i>topped with parmesan cheese</i>	
Cheese Fries	6.50
<i>with nacho cheese sauce, mayo and spring onions</i>	
Mantou with Chilli Crab Dip	7.90
<i>mantou buns served with our chef's own chilli crab sauce.</i>	9.90
<i>Choice of 6 or 12 pieces of mantou</i>	
Plain Mantou	0.60

Ricebowls

comes with sautéed thai asparagus and a fried egg

Nyonya Salmon	15.90
<i>norwegian filleted salmon roasted with traditional nyonya spices</i>	
Salted Egg Squid	14.90
<i>battered squid rings stir-fried in homemade salted egg sauce</i>	
Braised Pork Belly	10.90
<i>slow-braised pork belly (200g) topped with a savoury and spicy "Dong Bo" sauce</i>	
Sliced Pork & Onions	10.90
<i>pork slices sautéed to fragrance with onions and savoury sauces</i>	
Stir-Fried Chicken	10.90
<i>chicken cubes stewed in our freshly-made umami sauce</i>	

Mains

add up to 2 sides, at only \$3 for normal sides and \$5.50 for premium sides!

Seafood Bowl	22.90
<i>pan-seared seabass fillet, mussels, lala, onsen egg and spring onions</i>	
Oven-Roasted Salmon	16.90
<i>with home-made gremolata and alfalfa</i>	
Battered Seabass	15.90
<i>with tartare sauce and a lemon wedge</i>	
Pan-Seared Seabass	15.90
<i>with mild piquillo pepper sauce and alfalfa</i>	
Roasted Spatchcock Chicken	10.90
<i>with garlic confit rémoulade, charred lime. Choice of half or whole chicken</i>	15.90
Mussels Marinière	14.90
<i>in a creamy white wine sauce with a lemon wedge</i>	

Sides

Mixed Salad	5
<i>mixed greens with red radish tossed in roasted sesame dressing</i>	
Coleslaw	5
Buttered Sweetcorn	5
<i>charred corn with onion and unsweetened butter</i>	
Scrambled / Fried Eggs	5
Crinkle-Cut Fries	5
<i>when straight fries are too boring</i>	
Onion Rings	5
Mashed Potatoes	7.50
<i>hand-milled potatoes, topped with milk and butter</i>	
Cous-Cous	7.50
<i>with raisins, Japanese cucumber, cherry tomatoes and spring onions</i>	