

BONE APPLE TEA BISTRO

SOUPS

FLY TO THE MOON	39
CHEF'S CLASSIC SOUTHERN CHINESE OG SOUP - 'BUDDHA JUMPS OVER THE WALL'	
UNDER THE SEA	19
PORCINI MUSHROOM MEDLEY (V)	14
HEARTY VEGETABLE SOUP (V)	14

PASTA / NOODLES

OCEAN LAKSA LINGUINE	24
SEAFOOD IN MILDLY SPICY LAKSA BASED SAUCE	
KYOTO SEAFOOD SPAGHETTI	24
SEAFOOD IN CREAMY TOMATO-BASED SAUCE	
GREEN BASIL LINGUINE	24
HOKKAIDO SCALLOPS IN BASIL PESTO	
MISO SALMON SOBA	25
SLOW-BAKED AND SEARED SALMON FILLET IN MISO VELOUTE	
MALA PRAWN FETTUCINE	24
A HEADY MIX OF PRAWNS AND CHORIZO WITH MALA POMODORO	
CARBONARA UDON	22
CHEF'S EAST MEETS WEST INTERPRETATION OF THE TRADITIONAL CARBONARA	
BEEF RIGATONI	22
ITALIAN RIGATONI SAYS CIAO AND KONNICHIWA TO JAPANESE BEEF CURRY	
THE JEANETTE	22
SMOKED DUCK AND CHYE POH (WHAT THE??), JUST THE WAY JEANETTE LIKES IT	
MENTAIKO SPAGHETTI	20
PRAWNS AND SMOKEY BACON IN A RICH CREAMY MENTAIKO SAUCE	
NO MEAT FETTUCINE (V)	20
SUN-DRIED TOMATOES IN A MUSHROOM MISO RAGOUT	

MAINS

RIBEYE STEAK (~250G)	39
FRESH CHILLED AUSTRALIAN RIBEYE WITH TRIO PEPPERCORN SAUCE AND SEASONAL VEGETABLES	
ANN SIANG BEEF CHEEK	36
SLOW-COOKED BEEF CHEEK BRAISED WITH ASIAN SPICES, PAIRED WITH TEOCHEW STYLE FOIE GRAS ACCOMPANIED WITH CARAMELISED ONION SAUCE AND SEASONAL VEGETABLES	
MONGOLIAN LAMB CHOPS	42
FLAME-SEARED AUSTRALIAN LAMB CHOPS ACCOMPANIED WITH MONGOLIAN BBQ SAUCE AND SEASONAL VEGETABLES	
MAXWELL CHICKEN	26
ROASTED HONEY-TRUFFLE-SCENTED CHICKEN, GRAIN MUSTARD VELOUTE, SEASONAL VEGETABLES	
TRUFFLE HONEY DUCK BREAST AND FOIE GRAS	38
SEARED TRUFFLED HONEY DUCK BREAST, PAN-SEARED FOIE GRAS DRIZZLED WITH SUMMER BERRIES WINE REDUCTION	
BAKED HONEY ATLANTIC COD	36
SLOW-BAKED ATLANTIC COD FILLET WITH SCALLOPS AND MUSSELS TOGETHER WITH LEEK MUSHROOM CONFIT AND ROOT VEGETABLES	
BONE APPLE TEA SALMON	32
SLOW COOKED SALMON, PINK IN THE MIDDLE, IN LUMPFISH CAVIAR VELOUTE, SEASONAL VEGETABLES	
YUZU HALIBUT STEW	32
YUZU PEPPER HALIBUT FILLET IN PRIMAVERA OLIVES STEW, SEASONAL VEGETABLES	

PREVAILING SERVICE TAX AND GST APPLIES