



SMALL PLATES



•	BUTTER CHICKPEAS	8
•	CRISPY VEGETABLE ROLL	8
•	MINI BITE SIZE SAMOSAS	8
•	AVOCADO SASHIMI	10
•	BEECHWOOD FRESH GARLIC BAGUETTE	10
•	HALF DOZEN PORK SATAY	10
•	HAND CUT DOUBLE FRIED FRIES	10
•	JAPANESE GYOZAS	10
•	KAMPONG FRIED CHICKEN WINGS	10
•	SALTED PEPPER SQUID	10
•	TORI KARAAGE	10
•	BLACK CARROT CAKE	12
•	BEECHWOOD MELTED CHEESE BAGUETTE	12
•	JAPANESE PORK SAUSAGES	12
	KRAPOW LETTUCE CUP	12
•	TANDOORI GRILLED CHICKEN	12
	TRUFFLE PARMESAN FRIES	12
	CHICKEN CHEESE SAUSAGE	14
•	MASALA SPICED FRIED FISH CUTLET	14
•	OVEN BAKED GARLICKY PRAWNS	14
•	STEAMED MUSSELS	14
	WAGYU RUMP STICK	16
	MUDIO VALID DITON	10



WHISKY	GLS	BTL
- JACK DANIEL'S	15	180
- CHIVAS REGAL 12 YEARS	15	180
- JOHNNIE WALKER BLACK	15	180
Monkey shoulder	15	180
 BALVENIE 12 YEARS 	15	200
 GLENFIDDICH 12 YEARS 	15	200
 GLENLIVET 12 YEARS 	15	200
- GLENMORANGIE ORIGINAL	15	200
THE MACALLAN 12 YEARS	18	240
- GLENLIVET 18 YEARS	25	380
 GLENFIDDICH 18 YEARS 	25	380

JAPANESE WHISKY GLS BTL - NIKKA ALL MALT 15 180 - SUNTORY CHITA 15 180 - NIKKA TAKETSURU PURE MALT 15 200 - NIKKA "MIYAGIKYO" SINGLE MALT 18 240

18 260

NIKKA YOICHI SINGLE MALT



GIN/ VNNKA

VUDINA	GLS	BTL
BOMBAY SAPPHIRE GIN	15	 180
- TANQUERAY GIN	15	180
- HENDRICK'S GIN	18	240
 BELVEDERE VODKA 	15	180
- GREY GOOSE VODKA	15	180





RUM/ TEQUILA

	•••••	•••••
- BACARDI RUM	15	180
- CAPTAIN MORGAN RUM	15	180
MYER'S DARK RUM	15	180
- PATRON X.O CAFE TEQUILA	25	300
 PATRON SILVER TEQUILA 	25	300





served with daily fresh bread, specialty olive oil & balsamic

Chef's Selection \$26

3 CHEF'S CHOICE MEAT180g of carne meat



Select Individually (60g)

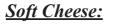
 BLACK FOREST HAM 	8	- PROSCIUTTO DI PARMA	10
- COPPA HAM	8	- TRUFFLE SALAMI	10
- PANCETTA	8	 WAGYU CORNED BEEF 	12
- VIRGINIA HAM	8	 WAGYU SALAMI WITH PEPPERCORN 	12
BEEF SALAMI	10	Wagyu Bresaola	14
LAMB PROSCIUTTO	10	Wagyu Pastrami	14

served with daily fresh bread, dried fruits & nuts (50g per portion)

- = SELECT 3 TYPES OF CHEESE FROM THE MENU \$28
- SELECT 5 TYPES OF CHEESE FROM THE MENU \$38



Better with Artisanal Jam
| \$2 Extra
| Choice of: Wild Blueberry, Morello Cherry, Abricot Bergeron, Mecker Raspberry

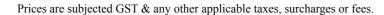


- MAURI RICOTTA
- **MAURI MASCARPONE**
- **PERE TOINOU BRIE**
- LE GRAND RUSTIQUE BRIE
- **POULIGNY ST PIERRE**
- PONT-L'EVEQUE CHEESE

Semi Soft Cheese:

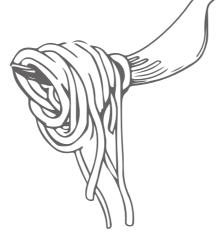
- CANTOREL BLEU D'AUVERGNE
- **-** SAINT NECTAIRE CHEESE
- TOMME DE SAVOIE
- <u>Semi-Hard/Hard</u> BEILLEVAIRE COMTE
- MIMOLETTE TENDRE





Pasta

capellini, fettuccini, linguine, pappardelle, spaghetti * request chef for special pasta from our ladder cupboard



Capellini is a very thin variety of Italian pasta, with a diameter between 0.85 and 0.92 millimetres. Like spaghetti, it is rod-shaped, in the form of long strands.

Linguine is about 4 millimetres in width, which is wider than spaghetti but not as wide as fettuccine

Spaghetti is a long, thin, cylindrical, solid pasta. It is a staple food of traditional Italian cuisine. Like other pasta, spaghetti is made of milled wheat and water.

Fettuccine is popular in Roman and Tuscan cuisine. It is a flat thick pasta made of egg and flour, wider than but similar to the tagliatelle typical of Bologna. It is often eaten with creamy sauces.

Pappardelle are large, very broad, flat pasta noodles, similar to wide fettuccine. The name derives from the verb "pappare", to gobble up. The fresh types are two to three centimetres wide and may have fluted edges.











Capellini Linguine

Spaghetti

Telluccine | \$2 Extra

Pappardelle | \$2 Extra

ARRABBIATTA garlic, chili, to	SAUCE mato sauce with fresh basil leaves	16
• CACIO PEPE freshly grated squeeze of lem	cheese, cracked pepper with a on	16
CARBONARA velvety cheese fats	cause with egg yolk & pancetta	18
PUTTANESCA melange of ton anchovies	natoes, garlic, capers, olives,	18

MEATBALL POMODORO SAUGE classic tomato based sauce with handmade meatball & shaved parmesan	20
 MUSHROOM TRUFFLE CREMA parmesan cream sauce with a drizzle of white truffle oil & roasted mushroom 	20
 GARLIC BASIL PRAWN sautéed prawns in garlic flavor olive oil 	22
 VONGOLE clams in chicken broth with garlic butter & fresh herbs 	22

Beverages happy hours up till 10pm

HH BAR

DRAFTED RFFR

- CARLSBERG LAGER	10	14
 KRONENBOURG BLANC 	12	16
- CONNOR'S STOUT	12	16

By The BOTTLE

пп	DAK
8	12
8	12
10	12
10	12
10	12
10	12
10	12
	8 8 10 10 10 10

HOUSE POUR

	O 11	HH	BAR
■ HOUSE (Gin/Vo	SPIRITS dka/Rum/Tequila/Bourbon/Whisk	8	12
HOUSEHOUSE	WHITE WINE RED WINE	8	12 12
	PROSECCO	12	18
- HOUSE	CHAMPAGNE	20	28

^{*} Standard house pouring level 4oz

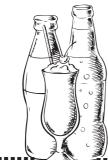
^{*} Subjected to rolling vintage and availability





= APPLE	8.5	- GRAPEFRUIT	8.5
- FRESH COCONUT	8.5	- ORANGE	8.5

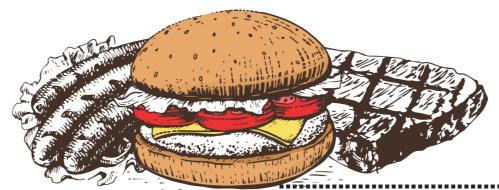
CARTON JUICES



NON ALCOHOLIC

•••••			
STILL/SPARKLING WATER =	6.5	6.5	- APPLE
COKE/DIET COKE/GINGER ALE/ =	6.5	6.5	- CRANBERRY
GINGER BEER/SPRITE		6.5	= LIME
BITTER LEMON/TONIC WATER =	6.5	6.5	- MANGO
RED BULL =	6.5	6.5	- ORANGE
SANPELLEGRING SPARKLING JUICE =	6.5	6.5	- PINEAPPLE





GRILL kongo bonchotan

	<u> </u>		
 CLASSIC HAMBURGER 180g juicy beef patty, lettuce, tomato, pickle, ketchup, fries 	16	 SCOTTISH SALMON wild caught highland salmon, sautéed vegetable with mustard butter sauce 	28
 PORKETTA BURGER juicy handcrafted pork patty, bacon, lettuce, mayonnaise, fries 	18	NEW YORK STRIP STEAK classic sirloin steak served with french fries	30
SAUSAGES 3 types of grilled sausages with whole grain mustard & sauerkraut	20	 BABY LAMB RACK AU JUS wuzol "p" glazed 3 rib rack with spinach, chickpeas salad 	32
DOUBLE BACON CHEESE BURGER grilled beef patty, bacon, lettuce, onions, sunny side egg, cheddar cheese, mustard, petite salad	22	 RIBEYE PRIME GUT prime thick slab ribeye steak served with cracked black pepper, arugular, parmesan cheese 	38
OVEN ROASTED ROSEMARY CHICKEN oven roasted split chicken with spices & herbs, hand cut potato, chicken gravy, burnt lemon	26)
Salaak			
MUSHROOM POTAGE SOUP	12	CHICKEN CHICKPEA SALAD	14

Jalag
 MUSHROOM POTAGE SOUP creamy soup of mix mushroom with parmes shaving & truffle oil
 PRAWN BISQUE reduction of shellfish broth to a creamy text with chopped herbs
 MESCLUN LEMONY SALAD mix garden salad with extra virgin olive oil demon jus
CAESAR SALAD romaine lettuce, anchovies, shaving of eggs,

parmesan crotons

OOM POTAGE SOUP soup of mix mushroom with parmesan & truffle oil	12	 CHICKEN CHICKPEA SALAD cucumber, black olives, tomatoes, onions, chickpeas, shredded chicken & turmeric dressing 	14
BISQUE on of shellfish broth to a creamy texture opped herbs	12	CAPRESE SALAD mozzarella cheese, tomato, fresh basil leaves, creamy balsamic vinegar	1
IN LEMONY SALAD den salad with extra virgin olive oil & us	12	 SPINACH SALAD baby spinachleaves, crispy bacon, feta cheese, sous vide egg 	1
SALAD	14	TUNA NICOISE SALAD french heans potato eggs romaine tomatoes	1

sashimi grade akami tuna



BEECHWOOD Stone Hearth Pizzas

Hand Stretched Regular Pizza

		.^U.\	
GENOVESE pesto, basil, olives, pine nuts, mozzarella cheese	18	PORTOBELLA portobello mushroom, ricotta, gruyere, fresh dill	2
MAGHERITA tomato, mozzarella cheese, fresh basil leaves	18	ANCHOVIES buffalo mozzarella cheese, anchovies, sous vide eggs, chives	24
QUATTRO FORMIAGGIO gorgonzola, ricotta, mozzarella cheese, parmesan cheese	18		24
VENEZIA shredded chicken, fresh oregano, pecorino cheese	18		24
 BANANA CHOCOLATE banana, chocolate sauce, nuts, cinnamon powder, icing sugar 	20		24
CAPRICCIOSA black olives, artichoke, boiled eggs, prosciutto, mushroom	20	 NORCINA pork sausages, mozzarella cheese, forest picked mushrooms 	24
EDMONTON lots of cheese, topped with italian cooked ham	20	PEPPERONI & SALUMI pepperoni, salami, capers	24
■ PANCETTA BIANCO fatty pancetta, freshly cut chili, spring onions, oven baked egg	22	PIZZAIOLA SPECIALE mixed salad, norwegian smoked salmon, vine ripen tomatoes, citrues dressing	24
Hand Stretched Large Discourse			

MUSHROOM ARTICHOKE
 portobello, button mushrooms, jerusalem
 artichoke

PROSCUITTO DI PARMA
 24 months aged parma ham, spinach, pecorino, lemon zest

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