

SOUP

STARTERS

MAINS

GRILLS

PASTA

BURGER

LOCAL DELIGHTS

NO PORK NO LARD NO MSG



Creamy Mushroom with Truffle \$	9.80
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Creamy Mushroom \$6.80

Creamy Potato with Bacon Bits \$6.80

Creamy Tomato \$6.80

Miso Clam \$6.80

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served with toasted baguette



Deliciously sweet & fresh from the deep sea Best paired with house pour sparkling wine, sake or stout

Fresh Oysters \$12.80 (3pc) / \$24.80 1/2 dozen / \$48.80 dozen



Scampi Sashimi (Grade 1) \$9.80 per pc / \$18.80 (2pc)

Sashimi Platter \$18.00 Fresh Oyster x 02 + Scampi Sashimi x 01



Aubergine Parmigiana Tower 💝 🕜



\$11.80

Layers of baked sliced aubergine with tomato & pesto sauce, melted mixed cheese

Panzenella Salad

\$11.80

Toasted bread cubes, cherry tomatoes, mixed greens & mozzarella cheese



Foie Gras Salad \$18.80

Pan-seared & torched, delicious & mouth watering delight served with mixed greens & mozzarella cheese







Champagne-infused Braised Lamb Shank
Australian Lamb shank, infused with premium
champagne. Gently braised in the mixture of
vegetables, herbs & spices till aromatic & succulent.
Served with toasted baguette & mashed potato

Triple-infused Oxtail Stew
New Zealand Oxtail, infused with stout, beer & Red
Wine. Slow-cook with vegetables, herbs & spices till
perfection & fully flavoured. Served with toasted
baguette & mashed potato

Durian Curry Fish (1st in Singapore)

\$28.80

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Seabass fillet in Nonya curry sauce & durian flesh. Served with baguette. Be WOW-ed by its unique combination of sweet & savoury taste

Classic Fish & Chips

\$18.80

Beer-battered fresh catch deep sea halibut fillet, served with crinkle cut fries, mixed greens & tartar sauce



Lam Kut Teh

\$30.80

(1st in Singapore)

New Zealand premium grass-fed Lamb rack braised in the aromatic mixture of Chinese herbs & apixwarill succulent & tantalising. Char-grilled upon serving. Served with toasted baguette



MEAT

Grilled with fresh herbs rosemary & thyme. Served with mixed greens & baked potatoes

Ribeye Beef Steak

\$22.80

New Zealand grass-fed Ribeye beef. Grilled to your desired doneness. Tantalising & delicious

\$30.80

Marbled Striploin Steak



Australia grass-fed premium marbled Striploin Super tender that simply melts in your mouth. Grilled to your desired doneness

Lamb Shoulder

\$22.80

Citrus, garlic and herbs marinated Australian grass-fed lamb shoulder

Chicken Thigh

\$14.80

Citrus and teriyaki marinated boneless Chicken Thigh. Juicy & savoury

SEAFOOD

Lobster Thermidor

Lobster (400g to 500g) grill in a pool of melted garlic-parsley butter & cheese with white wine.

\$48.80

GRILLS

Octopus Leg

Tender and delicate, finishing sear in chargrill makes it spectacular, incredibly delicious

\$26.80

Salmon

Mixed herbs marinated Salmon fillet.

Slow grilled to medium well

doneness

\$16.80



Seabass

Japanese Miso marinated Seabass fillet. Slow grilled to perfection

\$16.80



Vegetables 🕜

Mixed greens & wild mushrooms, dozzled with curry powder



Ocean Squid Ink

Rich & briny Squid Ink flavour, mixed seafood caviar-tobiko topping

\$18.80

King Prawn Laksa 💭



King Prawn & clams in rich savoury laksa sauce, onsen egg, diced dried bean curd topping. Yummy-licious!

\$18.80

Prawn Aglio Olio 📿



Prawns, garlic & olive oil, cherry tomato, parmesan cheese topping

\$16.80

Miso White Wine Clams

Refreshing pasta with clams, white wine, Japanese miso, chilli padi, lemon zest topping

\$14.80

Teochew Fishball Linguine

\$8.80

Freshly hand-made fishball & meat ball, seafood dumpling, with fried shallot & oil, cripsy prawn chilli paste and dash of vinegar

Katsu Spaghetti

\$8.80

Deep-fried crispy katsu, with dash of curry powder and shredded seaweed

\$14.80

Grilled Chicken Pomodoro

Citrus and teriyaki marinated boneless Chicken Thigh pasta in tomato & basil sauce, mixed herbs, parmesan cheese topping. Juicy & delicious

Beef Ball Pomodoro

Delicious Italian meat ball pasta in tomato & basil sauce, mixed herbs, parmesan cheese topping

Turkey Bacon & Chicken Ham Carbonara

Rich & creamy pasta with chicken ham, raw egg yolk, parmesan cheese & crispy turkey bacon topping

Aglio Olio ai fungi

Mixed wild mushrooms pasta, garlic & onion, cherry tomato, olive, parmesan cheese topping

\$14.80

\$14.80

\$14.80









Served with mixed greens, sautéed mushrooms & caramelised onions.
Cheddar Cheese with BBQ sauce.
Sunny Side Up & crinkled Fries



Wagyu Beef



\$20.80

Top Grade Japanese Wagyu Beef Patty Truly yummy, simply WOW!

Lamb

\$16.80

Simply succulent and lipssmacking

Chicken

\$14.80

Grilled Teriyaki Chicken Thigh Succulent & juicy



Fried Carrot Cake (black or white)



Wok-Hei fragrance carrot cake with cheddar cheese topping \$8.80

Char Kway Teow



Filled with Wok-Hei fragrance Kway Teow with clams, turkey bacon bits topping \$12.80

Seafood Hokkien Mee

\$16.80

Rich & savoury Wok-Hei fragrance Hokkien noodle with mixed seafood

Fried Oyster Omelette



\$16.80

Wok-Hei fragrance with huge fresh oysters

Chicken Congee

\$9.80

Served with century & onsen egg



Chicken Congee

BASMATI RICE @ \$14.80

Beef Rendang

Multi-grains, Beef chunks simmered in rich coconut gravy with spices

Claypot Chicken



Chicken chunks, Chinese mushrooms and Chicken Sausages in fragrant dark soya sauce and sesame oil BIRYÁNI @ \$14.80 Authentic Biryani served on banana leaf with aromatic curry

Butter Curryg Chricken Biryani



Chicken chunks simmered in rich butter & Indian curry gravy with spices

Curry Mutton Biryani

Mutton chunks simmered in rich Indian curry gravy in Bombay style with spices

Bombay Fish Masala Biryani

Fish meat simmered in rich Indian curry gravy in Bombay style with spices

Paneer Butter Masala Biryani 💜



Dhal, Paneer, Yoghurt simmered in rich Indian curry gravy with spices

Murtabak (choice of mutton or chicken) \$14.80

A thin dough packet that's stuffed with minced meat (mutton or chicken) and eggs. Fried till golden crisp