

Bar Snacks

N1	Crispy Soft Shell Crab	36
	<i>Soft shell crab marinated and dusted with flour, deep fried and served with jalapeno mayonnaise</i>	
	N3 Tomato Bruschetta	20
	<i>Freshly toasted bread, cherry tomato, fresh basil, extra virgin olive oil, black pepper and sea salt</i>	
	Add on :	
	Fresh Salmon	7
N2	Deep Fried Calamari	28
	<i>Specially marinated and crispy fried</i>	
N27	Vietnamese Cold Roll	22
	<i>Prawns, julienned Kyuri cucumber, carrots, mint, rice noodles, served with tangy nuoc cham</i>	
N23	Prawn Keema	26
	<i>Minced spiced prawns and vegetables in crispy tortilla</i>	
	N4 Ikan Bilis	18
	<i>Crispy fried anchovies with onions and green chilli</i>	
N10	Popcorn Chicken	22
	<i>Deep fried bite sized crispy chicken thigh with grain mustard aioli</i>	
N5	Chicken Chimichanga	22
	<i>Deep fried flour tortilla stuffed with chicken and cheese, served with salsa verde</i>	
N6	Chicken Tikka	22
	<i>Boneless chicken breast seasoned with secret spices and baked in a tandoor oven</i>	



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	N12	Mutton Varuval Bites	24
		<i>Boneless mutton cooked with chilli and spices, served with slices of baguette</i>	
	N7	Deep Fried Chicken Wing	22
		<i>Our special recipe of crispy yet juicy chicken wings</i>	
	N9	Satay (10 sticks)	22
		<i>Choice of chicken / beef / mixed served with ketupat, cucumber, onion and peanut gravy</i>	
	N8	Sausage & Spice	20
		<i>Sliced chicken sausage, wokked with onion, chilli and sambal</i>	
	N24	Mutton Chukka Quesadillas	24
		<i>Mutton varuval, a sprinkling of cheese and mint sauce in a tortilla, with raita and petite salad</i>	
	N26	Lamb Rissole	24
		<i>With Indian spices, deep fried and served with mint yoghurt</i>	
	N29	Potato Skins	20
		<i>Potato mashed with pulled beef brisket, spring onions, mozzarella and baked till golden brown, topped with sour cream</i>	
	N14	Tofu Puff	20
		<i>Tofu stuffed with minced prawns, mushrooms and chopped vegetables, battered and deep fried</i>	
	N15	Kakiage	20
		<i>Deep fried onions, carrot and prawns dipped in tempura batter, served with sambal mayonnaise</i>	






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 N51	Guacamole	20
	<i>Avocado mashed with onion, tomato, garlic, coriander, served with purple sweet potato chips</i>	
 N16	Portobello Mushroom	22
	<i>Whole Portobello mushroom baked with chilli butter</i>	
 N28	Edamame	15
	<i>Tossed with chilli flakes, fried garlic and soy sauce, non-spicy option available</i>	
 N25	Pana Puri	18
	<i>Mini potato filled puri with a chana masala dhal dip</i>	
 N50	Pumpkin Croquette	15
	<i>Breaded balls of pumpkin, deep fried, accompanied with cranberry dip</i>	
 N22	Sweet Potato Fries / Fries	15
 N18	Garlic Bread	12
	<i>Oven baked garlic bread</i>	




Soup & Salad

S1	Soup of the Day	12
	<i>Please refer to wait staff</i>	
 S2	Cream of Mushroom Soup	12
	<i>Wild mushroom soup served with garlic bread and pesto oil</i>	
S3	Seared Tuna Salad	32
	<i>Lightly seared tuna, fennel, cherry tomatoes, black olives, baby potatoes, French beans, mixed leaves tossed in a homemade Italian vinaigrette</i>	
S5	Caesar Salad	26
	<i>Crisp romaine tossed in homemade creamy dressing, parmesan wafer, tomato confit and 17 minute boiled egg</i>	
	Choice of :	
	Home Made Smoked Salmon	32
	Grilled Chicken	30
S7	Smoked Honey Duck Salad	32
	<i>Sliced homemade smoked duck, French beans, cashew nuts in a nutty apple cider vinegar dressing</i>	
 S13	Ambrosia Salad	32
	<i>Quinoa, roasted sweet potato, broccoli, pine nuts, sunflower seeds, avocado, feta cheese, beetroot, lychee tossed in a pomegranate vinaigrette</i>	
 S10	Avocado Mango Salad	28
	<i>Wild rocket, avocado, mango drizzled with a citrus dressing</i>	



Soup & Salad

-  S11 **Mixed Berry Salad**.....**32**
Strawberries, blueberries, apple, red onion, cashew nuts, mesclun tossed in a strawberry honey mustard dressing
- S14 **Salmon Poke Bowl**.....**32**
Fresh salmon, mango, edamame, Kyuri cucumber, avocado, brown rice, drizzled with a slightly spicy mayo



Espetada

(Good for 2 persons)

Traditional Portuguese meat skewers marinated with garlic, laurel leaves, rock salt and charbroiled to perfection

E1	Beef - Original Recipe (400 gm)	108
	<i>Sirloin chunks marinated with garlic and traditional herbs</i>	
E2	Seafood (500 gm)	98
	<i>Prawns, squid, scallops and fish marinated with olive oil, garlic and herbs</i>	
E4	Chicken (500 gm)	65
	<i>Chicken breast and chicken thigh chunks marinated with jerk spices</i>	
E5	Lamb (400 gm)	108
	<i>Lamb loin marinated with garlic, herbs and balsamic vinegar</i>	

Served with cous cous, vegetables of the day and Chef's selection of sauces





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Seafood

S21	Sesame Black Cod	68
	<i>Soy sesame marinade, broccoli, asparagus, salmon roe and garlic rice topped with kimchi</i>	
S25	Lemon Chive Butter Salmon	42
	<i>Pan seared salmon, smashed potatoes, brussels sprouts and lemon chive butter sauce</i>	
S26	Prawn Ira Malai	38
	<i>Prawns in a delicious spicy gravy served with Indian salad and puri</i>	
S20	Sea Bass	36
	<i>Crusted with ginger and mushroom, Vongole pasta and sautéed French beans</i>	
S24	Fish & Chips	32
	<i>Scallion battered, served with tartare sauce and French fries</i>	
S27	Steamed Black Mussels	32
	<i>Classic steamed mussels in garlic, white wine, tomato puree and herbs with garlic bread</i>	



Poultry

- P6 **Duck Confit** **32**
With roasted pumpkin, shoyu pine nuts, sunflower seeds and sauteed mushrooms
- P7 **Roast Chicken** **32**
Whole leg roasted with garlic herb butter, avocado stuffed mushroom and vegetables of the day
-  P2 **Tandoori Chicken Special** **30**
¼ chicken marinated with spices and baked in a tandoor oven, served with chana masala, mint sauce, salad, naan or biryani rice
- P4 **Chicken Makanwala** **30**
Boneless chicken breast cooked in butter gravy, accompanied with chana masala, naan or biryani rice
-  P5 **Chicken Vindaloo** **30**
Marinated chicken breast cooked in hot and spicy gravy served with aloo ghobi, naan or biryani rice



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Lamb

- L1 **Grilled Lamb**58
Lamb with grilled eggplant puree, vine ripened tomatoes and rocket leaves
- L3 **Lamb Shank**.....49
Creamy mushroom risotto, French beans and apricot fig jus
-  L6 **Madras Mutton Curry**38
Aromatic Indian mutton curry accompanied with aloo methi, naan and mint sauce
-  L7 **Moroccan Stew Lamb**38
Lamb chunks stewed in a rich tomato sauce with apricots, raisins, dates and nuts topped with puff pastry, served with garlic toast
-  L4 **Mutton Varuval**.....38
Boneless mutton cooked with chilli and spices, served with raitha, aloo ghobi, naan or biryani rice

Beef

- B4 **Aged Baby Tomahawk** 220
800gm Tomahawk steak accompanied with chickpea salad, grilled vegetables, breaded eggplant with hummus, 3 trumpet and caper sauces
- B1 **Fillet Steak**78
Grilled tenderloin, served with pan fried foie gras, rocket leaves and berry jus
- B2 **New Yorker Steak**..... 68
Sirloin with caramelised onion tapenade, jacket potato, mushroom sauce and salad






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Bread

- B12 **Crab Burger** **42**
Homemade crab patty, Cajun onion rings, Remoulade slaw served with sweet potato fries
- B19 **Hawaiian Beef Burger** **38**
Homemade beef patty, beef bacon, Emmental cheese, grilled pineapple, tomato, lettuce, onion and teriyaki sauce
- B20 **The Club** **32**
3 layered croissant filled with beef bacon, chicken ham, fried egg, cheddar cheese, tomato and lettuce, served with golden fries
- B10 **Chicken Portobello Burger** **32**
Charbroiled juicy chicken patty topped with Portobello mushroom and cheese, served with fries and coleslaw

Naan

-  B13 **Mushroom & Cheese** **15**
Naan bread stuffed with mushroom and cheeses baked in a tandoor oven, served with dhal
-  B14 **Cheese** **15**
Naan bread stuffed with mozzarella and cheddar cheeses baked in a tandoor oven, served with dhal and aloo ghobi
-  B16 **Garlic** **15**
Served with spinach dip



Pasta

Choice of pasta : spaghetti, linguine, penne, angel hair

	P20	Coastal Aglio Olio 38 <i>Tiger prawns, scallop, squid, clams and fish sautéed with olive oil, garlic and chilli flakes</i>
	P22	Tiger Prawn Arabiatta 34 <i>Tiger prawn and basil in a rustic spicy tomato sauce</i>
	P21	Chicken & Mushroom 29 <i>Chicken slices cooked with mixed mushrooms, onion, garlic, finished with a cream sauce</i>
	P24	Carbonara 29 <i>Beef bacon sautéed with onion and finished with a creamy sauce</i>
	P25	Pesto & Mushroom 28 <i>Basil pesto with mushrooms</i> Add on : Grilled Chicken Breast 5
	P26	Mushroom Risotto 22 <i>Rich and creamy risotto rice, laden with mushrooms and Parmesan cheese served with a light rocket salad</i> Add on : Seafood 38 Chicken 32






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Pizza

P40	Greek Lamb	45
	<i>Grilled lamb, capsicum, pesto, mozzarella</i>	
P41	Frutti di Mare	45
	<i>Fish, prawn, clams, squid, Italian herbs, caramelised onions, balsamic cream, mozzarella</i>	
P30	Sake San	38
	<i>Marinated salmon, lollo rosso, cherry tomato, Japanese mayonnaise, wasabi and ebiko</i>	
P31	Triple Trio Supreme	38
	<i>Chicken sausage, chicken ham, grilled chicken, onion ring, cocktail onion, onion marmalade, mozzarella, cheddar and Emmental cheeses</i>	
 P32	Ayam Penyet	28
	<i>Indonesian spiced chicken, chilli padi, shallot, garlic</i>	
P34	Hawaiian	28
	<i>Chicken, turkey ham, roasted pineapple, mozzarella</i>	
P35	Pepperoni	33
	<i>Beef pepperoni, red chilli, onion, mozzarella</i>	
 P37	Mushroom & Spinach	29
	<i>Mushroom, creamed spinach, mozzarella</i>	
 P39	Margherita	25
	<i>Tomato, basil, mozzarella</i>	



Noodles

- N30 **Sang Har Mein** 68
Fresh blue leg prawn cooked in egg gravy, served over deep fried wonton noodles, garnished with mustard green
-  N33 **Seafood Curry Laksa**26
Curry gravy with prawns, squid, fish balls, cockles, bean curd, boiled egg and noodles
- N37 **Vietnamese Crab Noodle Soup**.....22
Vietnamese rice stick noodles in a rich prawn broth with fresh vegetables and crab meat dumplings
- N31 **Cantonese Seafood Noodles**20
Prawns, squid and fish cake in egg gravy with your choice of noodles
- N32 **Char Kway Teow**.....20
Flat rice noodles wokked with prawns, cockles, fish cake and vegetables
-  N34 **Mamak Mee Goreng**.....20
Yellow noodles wokked with prawns, chicken, fish cake, vegetables and sambal paste
-  N35 **Singapore Fried Noodles**.....20
Mee hoon fried with prawns, chicken, vegetables and chilli paste
- N36 **Fried Beef Noodles**20
Flat rice noodles fried with sliced beef tenderloin, spring onions and ginger in a delicious egg gravy



Rice

- R7 **Lamb Bhuna** **32**
Grilled lamb smothered with Indian spicy gravy, served with Indian fried rice and raita
-  R6 **Kong Pao Chicken**..... **22**
Spicy, stir-fried chicken, nuts, vegetables and chilli peppers, served with egg fried rice
-  R1 **Nasi Lemak** **20**
Pandan infused rice with fried spiced chicken wing, prawn sambal and condiments
-  R2 **Nasi Goreng Petai** **22**
Spicy fried rice with petai, served with chicken wing and mixed fruit chutney
-  R5 **Vegetarian Tiffin**..... **24**
Aloo ghobi, dhal tadka, chana masala and spinach dip served with naan



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Dessert

D5	Salted Dark Chocolate Mousse Bomb	18
D11	Peach & Caramel Parfait	17
	<i>Layers of peach, nata de coco, frozen yoghurt, granola, crushed lotus biscuits and caramel sauce</i>	
D12	Berries Parfait	17
	<i>Strawberry, stawberry puree, blueberries, nata de coco, frozen yoghurt, granola and honey</i>	
D8	Lava Cake with Häagen Dazs Ice Cream	17
D3	Crazy Nutty Chocolate	17
D6	Pink Fandango Smoothie	18
	<i>Dragonfruit, banana, avocado, skinny milk, yoghurt topped with dragonfruit, chia seeds, blueberries and strawberries</i>	
D7	Emerald Dream Smoothie	18
	<i>Avocado, banana, spinach, skinny milk, yoghurt topped with spinach, chia seeds, kiwi fruit, pumpkin seeds and goji berries</i>	
D1	WIP Tiramisu	16
D4	Lemon Meringue	16
D2	Churros	15
D9	Fresh Fruits	15
D10	Häagen Dazs Ice Cream (per scoop)	12
	<i>Please check with your server for available flavours</i>	

