

RESTAURANT'S MENU

ENTREE



CIABATTA BREAD & DIPS [VG D G]
(DIPS OF THE DAY) **\$14**

ARANCHINI BALLS [D VG]
Mushroom | Mozzarella Cheese | Panko | Risotto **\$15**

SALT & PEPPER SQUID[S G]
Fries | Side Salad | Lemon | Sriracha Mayo **\$16**

HARISSA MARINATED PRAWN [D]
Garlic Cream Sauce | Side Salad | Tiger Prawn | Shrimp **\$18**

BLUE CHEESE CREAMY GNOCHI
[PB VEGAN OPTION AVAILABE]
Cream | Cheese | Chives | Seasoning **\$18**

TOMATO & MOZZARELLA [VG D]
Basil | Orange | Toasted Hazelnut | Aged Balsamic **\$18**

CHICKEN DUMPLING [G]
Homemade Sauce | Capsicum | Onion **\$18**

DESSERT



MAINS



MUSHROOM RISOTTO [D VEGEN OPTION
AVAILABLE]
Parmesan Cheese | Pan Fried Market Vegetables |
Onion | Chives | Garnish **\$28**

CHAR KWAY TEOW NOODLES [VG V]
Shiitake Mushroom | Egg | Garlic | Chives | Sprouts **\$28**

FAN FRY FISH OF THE DAY [S]
With Side Salad | Cherry Tomato |Basil | Olive
| Mash Potato | Carrot | Asparagus |Broccoli |Seasoning **\$35**

GRILLED CHICKEN BREAST [D GLUTAN
FREE OPTION AVAILABE]
With Creamy Mushroom sauce | Mash Potato
| Carrot | Asparagus | Broccoli | Cherry Tomato | Seasoning **\$35**

RIB EYE FILLET [DAIRY FREE &
GLUTAN FREE OPTION AVAILABE]
With Pan Fried Potatoes or Mash Potatoes | **\$38.**
Jus or Garlic Butter | Carrot | Asparagus **88**
| Broccoli | Seasoning

LAMB CHOPS [DAIRY FREE &
GLUTAN FREE OPTION AVAILABE]
With Pan Fried Potatoes & Mash Potatoes | **\$38.**
Jus or Garlic Butter **88**
| Carrot | Asparagus | Broccoli | Seasoning

HONEY GARLIC PORK CHOPS [DAIRY FREE

FRIES \$8

CHEESY GARLIC BREAD \$12



SIDE SALAD [PB]

CHICKEN CAESAR SALAD [S D G]
Bacon | Caesar dressing | Parmesan | Croutons | Anchovies |
Garlic Bread \$28

CAPRESE SALAD [VG D]
Tomato | Mozzarella | Ball | Orange | Toasted Hazelnut | Aged
balsamic | Virgin Olive Oil \$28

DRINKS MENU



SPIRITS

Vodka, Gin, Tequila, Rum, BourBon & Whiskey, Cognac &
Brandy, Liqueurs



BEER

Tiger, Heineken, Corona, Kingfisher, Stein Lager,
Guinness, DB Draught



WINE

Wine is an alcoholic beverage made with the
fermented juice of grapes.



COCKTAILS

Margarita, Cosmopolitan, Mojito, Sex on the Beach, Old
Fashioned



SOFT DRINKS

Vergine Mojito (Passionfruit/ Strawberry), Coke/ diet
coke, Apple Juice, Orange Juice 5. Lemonade

ANY TWO COURSE MEAL AVAILABE JUST IN \$55 & THREE COURSE MEAL JUST IN \$65

N – Contains Nuts. PB – Plant Based V – Vegetarian Friendly

G – Contains Gluten D-Contains Dairy S- Seafood

Please inform staff of any dietary needs or allergies