

SUSHI

CATERPILLAR (V) 347/549

Uramaki sushi topped with thinly sliced avocado and cream cheese
kcal: 38.7  

ASPARAGUS TEMPURA (V) 347/549

Sushi filled with crispy fried asparagus & cream cheese, topped with japanese mayo
kcal: 43.95 

VEG CALIFORNIA URAMAKI (V) 249/449

Sushi filled with takuan, imported cucumber, asparagus, topped with japanese mayo
kcal: 29.19 

AVOCADO NIGIRI (V) 449/649

kcal: 28.6  

CHICKEN KATSU (NV) 389/589

Sushi filled with crispy chicken & imported cucumber, topped with sriracha mayo
kcal: 43.5      

TUNA NIGIRI (NV) 599/799

kcal: 20.57  

EBI TEMPURA (NV) 349/549

Sushi filled with crispy prawn & imported cucumber, topped with bonito mayo
kcal: 39.82    

SPICY SALMON URAMAKI (NV) 449/649

Sushi filled with fresh salmon & imported cucumber, topped with japanese mayo
kcal: 20.57   

(V) VEGETARIAN (NV) NON-VEGETARIAN

 Treenut  Milk  Egg  Gluten  Sulphite  Soy  Fish  Crustacean  MSG

CALIFORNIA ROLL CRABSTICKS (NV) 449/699
Filled with crabsticks, avocado, cucumber, topped with tobiko
 kcal: 34.7    

SAKE MAKI (NV) 479/679
Salmon & avocado rolled up in nori
 kcal: 21.8      

SUSHI PLATTER 16 PCS (V, NV) 1199/1799
Choose any 4

ASIAN

CHARRED VEG LAAB SALAD (V) 379
Cauliflower, broccoli, pineapple, thai dressing
 kcal: 385.0  

CLAYPOT CHICKEN/MUSHROOM RICE (V, NV) 599
Kimchi style pickles
 kcal: 747.3  

STICKY 5 SPICE ROAST CHICKEN (NV) 549
Sweet & sour cucumber pickle
 kcal: 1046.1  

PORK KRAPOW (NV) 649
Stuffed thai omelette, sticky rice, peanut slaw
 kcal: 1072.6       

THAI LIME & GARLIC STEAMED FISH (NV) 549
Sticky rice, peanut slaw
 kcal: 1204     

(V) VEGETARIAN (NV) NON-VEGETARIAN

 Treenut  Milk  Egg  Gluten  Sulphite  Soy  Fish  Crustacean  MSG

SLY GRANNY

SALAD

- * **BARLEY SALAD** fresh yoghurt, orange reduction, peanuts, pickled mustard seeds 369
- * **QUINOA SALAD** quinoa tabbouleh, confit peppers, roasted eggplant, tahina & garlic labneh 369
- * **BEETROOT AND POACHED PEAR SALAD** 369
feta cheese, roasted pumpkin seeds, red wine dressing
- * **GRANNY'S HOUSE SALAD** red grapes, pickled cauliflower, feta stuffed lychees, mixed greens, candied walnuts & lemon dressing 449
- * **CAESAR SALAD** multigrain chips, bacon crisps 369/429
- * **CITRUS CHICKEN SALAD** mixed greens, orange vinaigrette 419

SOUP

- * **TOMATO & BASIL** pesto & goat cheese crostini 329
- * **MUSHROOM CAPPUCINO** mushroom duxelles choux buns 329
- * **GAZPACHO SOUP** classic spanish cold soup 349
- * **CHICKEN & THYME CONSOMME** mini pulled chicken tortellini 349

SMALL PLATE

- * **PARMESAN FRIES** 349
- * **THREE CHEESE CROQUETTES** chives sour cream 369
- * **PUMPKIN BORANI** whipped feta, mint yoghurt, zaatar lavash 379
- * **BRUSCHETTA PLATTER** tomato & cheese, hummus & pickles, sundried tomatoes & corn 429
- * **GRILLED FIGS & GOAT CHEESE** creamy goat cheese spread, crusty multigrain bread, pomegranate balsamic drizzle 429
- * **MUSHROOM PATE** forest mushrooms, sour dough melba, black olive dust 489
- * **MEZZE PLATTER** pickled vegetables, lentil tuile, crumbled falafel, paprika lavash, zaatar lavash, pita bread 449
- * **PICK ANY 3:** romesco, pumpkin seed hummus, truffle hummus, baba ghanous, beetroot labneh, harissa, tzatziki, black & green olive tapenade 499
- * **CRISPY CHICKEN & FRIES** hot sauce 449
- * **BBQ CHICKEN WINGS** potato wedges, chives & sour cream dip 449
- * **CORIANDER KAFFIR LIME CHICKEN SKEWERS** grilled chicken skewers with tomato chili jam 469
- * **SMOKED CHICKEN BRUSCHETTA** 499
- * **LAMB MERGUEZ & POTATOES** 499
- * **MEATBALLS** dill sour cream, chimichurri 589
- * **LAMB KIBBEH** garlic labneh, confit cherry tomatoes 629
- * **NON-VEG MEZZE PLATTER** lamb kibbeh, chicken skewers, pita bread, paprika & zaatar lavash, house pickles 699
- * **PICK ANY 3:** romesco, pumpkin seed hummus, truffle hummus, baba ghanous, beetroot labneh, harissa, tzatziki, black & green olive tapenade 899
- * **TAPAS STYLE SHRIMPS** garlic, fresh chilies & olive oil, dipping bread
- * **BBQ PORK RIBS** green apple slaw

KULCHAS

- * **YAM KULCHA** a light spicy kulcha prepared with slow cooked yam, mint, tamarind chutney & mustard oil 369
- * **MUSHROOM RAGOUT** parmesan cream, truffle butter & mushroom duxelles 449
- * **PANDI FRY KULCHA** coorg style spicy pork kulcha with raw mango chutney 479
- * **LAMB RAGOUT** red wine braised lamb ragout stuffed kulcha served with tomato chili jam 549

TACOS

Choice of shell (hard/soft)

- * **VEG TACOS** refried beans, greens, sour cream, avocados, tomato & corn salsa 349
- * **BLACKENED CHICKEN TACO** spice marinated chicken thigh, roasted tomato salsa & hot sauce 389
- * **SPICED PORK TACOS** pickled cabbage & green apple slaw, sour cream, cilantro, and red onion 499

GRANNY'S WOOD FIRED PIZZAS

Choice of Hand tossed or thin crust

- * **CLASSIC MARGHERITA** 469
- * **HAWAIIAN PIZZA** charred pineapple, corn, jalapenos 499
- * **GRILLED EGGPLANT & ROASTED GARLIC PIZZA** sundried tomatoes pesto 499
- * **CONFIT PEPPER & ROASTED GARLIC** 509
- * **MUSHROOM & CARAMELIZED ONION** with blue cheese 509
- * **BURRATA PIZZA** sundried tomatoes, olives & pesto 629
- * **SMOKED CHICKEN & OLIVE PIZZA** charred onion, herbed feta 569
- * **MOROCCAN CHICKEN** roasted shallots, scallions & mozzarella 599
- * **PEPPERONI** arugula & parmesan 629
- * **MEAT LOVER PIZZA** bacon, sausages, chicken, shrimps 649

SANDWICHES AND BURGERS

All burgers and sandwiches are accompanied with hand cut fries

- * **SWEET POTATO & CHICKPEA BURGER** corn crusted potato, chickpea & sweetcorn burger patty with avocado salsa, tomato chutney 409
- * **GRILLED VEGETABLES PANINI** pine nut pesto, herbed goat cheese 409
- * **AVOCADO TOAST** multigrain baguette, goat cheese 649
- * **SMOKED CHICKEN & CHEESE BAGUETTE** pickled cucumber, english cheddar, house ground mustard 499
- * **CHICKEN BURGER** pan-seared chicken patty, fried egg, chipotle mayo, pickles 499
- * **FRIED CHICKEN BURGER** buttermilk marinated fried chicken with hot sauce & house pickles 549
- * **CLUB SANDWICH (V/NG)** classic double decker sandwich with pan fried cottage cheese patty with tomato, lettuce & cheese or with bacon, chicken, fried egg, tomato, lettuce & cheese 469/529
- * **SLY9** tenderloin burger, bacon, balsamic ketchup, frazzled onion, cheddar, mustard mayo 629
- * **PULLED PORK SLOPPY JOE** grain mustard, BBQ sauce, gherkins, cheddar cheese 629

SLY GRANNY

PASTAS & RISOTTOS

* PASTA (PENNE/FUSILLI/SPAGHETTI)	469
sauce of your choice (Arrabbiata/Sundried Tomato Pesto/Pesto/Mushroom & Cream)	
* GRANNY'S AGLIO E OLIO	519
broccoli, and asparagus	
* BAKED MAC & CHEESE garlic toast (cheddar, parmesan)	519
* WILD MUSHROOM RISOTTO arugula & walnuts	529
* CONFIT CHICKEN RAVIOLI romesco sauce, basil burnt butter	569
* SPAGHETTI BOLOGNESE prepared with lamb ragout & roasted shallots	599
* MEATY AGLIO E OLIO bacon, sausage, chicken, and shrimp	599

SIZZLERS

* VEG PATTY SIZZLER	509
* APRICOT AND CHIMICHURRI STUFFED COTTAGE CHEESE STEAK SIZZLER	529
* CHICKEN PEPPER STEAK SIZZLER	569
* PERI PERI CHICKEN SIZZLER	569
* GRILLED CHICKEN & HAM SIZZLER	609

MAINS

* FRUIT & NUT COUSCOUS romesco & vegetables	509
* ROASTED MUSHROOM & BELL PEPPERS QUESADILLAS	509
* SPINACH & FETA CANNELLONI italian tomato sauce, cheese sauce, feta crumble	509
* MUSHROOM & LEEKS PUFF PIE	549
* * MALAYSIAN LAKSA BOWL veg/chicken with noodles	549/569
* * MASSAMAN CURRY vegetable/chicken/prawn served with Malabar paratha or steam rice	549/570/609
* SCHNITZEL crumb-fried chicken fillet, potato purée, straw vegetables & mushroom sauce	569
* * BARBECUE HARISSA GRILLED CHICKEN	569
sweet potato, olive mash, buttered beans	
* CLASSIC ROAST CHICKEN fondant potato, roasted root vegetables	569
* CAJUN CHICKEN QUESADILLAS sour cream, tomato salsa, guacamole	609
* CHICKEN A LA KIEV stuffed chicken breast, mashed potatoes, sauteed vegetables	619
* SHEPHERD'S PIE	599
* LAMB MERGUEZ WITH PITA tzatziki, tahini & pickles	699
* BEER BATTERED FISH & CHIPS mashed green peas, tarter sauce	699
* * GRILLED FISH Indian Seabass/ Sole potatoes, fish guacamole, caper butter	699/719
* BLACK PEPPER SALMON dill sour cream, provencal potatoes & beans salad	949
* STEAK & POTATOES steak served with arugula, parmesan tossed crispy potatoes & grilled onions	829

SIDES

* GARLIC BREAD	209
* HAND CUT FRIES	209
* SAUTÉED SPINACH AND BROCCOLI	209
* BURNT GARLIC MASHED POTATOES	219
* GRILLED VEGETABLES	249
* HUMMUS & PITA	209

DESSERTS

* APPLE PIE with cinamon anglaise	349
* TIRAMISU	349
* BASQUE CHEESECAKE	349
* DARK CHOCOLATE TRUFFLE CAKE	349
* PANOOKIE choco-chip pan cookie with vanilla ice cream	369
* COFFEE CREAM BRULE coffee crunch, almond tuille, coffee ice cream	369
* BISCOFF CHEESECAKE	379

GOURMET ICE CREAMS

* BELGIAN CHOCOLATE	249
* OREO CHEESECAKE	249
* BUTTERSCOTCH	249
* COFFEE	249
* RASPBERRY SORBET	249
* BISCOFF	349