



# Starters

## **CHICKEN PARMIGIANA**

Panko crumb fried chicken with tomato basil & mozzarella dollops. Smoked provolone dusting, chipotle mayo 320

## **SHRIMP CHICKEN SKEWERS (CHEF'S SPECIAL)**

Butter tossed shrimp & chicken mince kofte. Apple jus, white wine, sake & red chili coulis. Garlic oil tempering & vodka flambé 390

## **SAUSAGE DUMPLINGS**

Steamed wontons, soy grilled chicken sausage stuffing. Chili crisp oil & soy infused garlic confit blend 340

## **HOT DOG ON A STICK**

Chicken sausage & smoked mozzarella in a delicate cornmeal & panko crumb casing. Dijon mustard, cayenne pepper marinade. Spiced chipotle relish 360

## **KOREAN FRIED CHICKEN**

Double fried, buttermilk battered chicken. Spicy Korean gochujang base with toasted sesame & fermented kimchi 390

## **MAPLE CHICKEN**


Dark rum flambeed chicken thigh soaked in mulled spices, rosemary, sticky maple syrup & balsamic blend. Pomegranate & almond flake garnish 440

## **CLINGY CHICKEN (CHEF'S SPECIAL)**

Grilled chicken thigh in a peri peri glaze, sour cream and hot mustard emulsion. Chili dusting & mint garnish 420

## **KANTHARI BEEF BASIL (FUSION)**

Seared beef strips in hot oil tempered paste of kanthari chillies, fresh basil, sesame seeds, ponzu dressing and toasted peanut 390





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## **ESPRESSO CUPIM** (CHEF'S SPECIAL)

Pulled cupim skillet-grilled in teriyaki, espresso, tare and au jus. Green leaf, garlic confit, hot chilli relish 590

## **BBQ BEEF SKEWERS**

Flat beef strips marinated in cajun spices grilled in a house fusion sauce of barbeque, peri peri and heavy cream 390

## **TATAKI** (JAPAN) 🌟

Medium rare beef slivers seasoned with togarashi & sesame. Light orange ponzu dressing, pickled ginger flakes 300

## **CHEESY MEATBALL FATAYER**

Baked Arabian boat loaf with homemade meatballs & roasted beef mince. Scamorza, labneh & chili blend marinade. Pico de gallo relish 360

## **CALAMARI RINGS**

Garlic milk, green apple jus & spiced egg marinated fresh squid. Seasoned with togarashi, panko fried. Wasabi ranch mousse 320

## **MIXED SEAFOOD GRILL**


Seared shrimp, calamari, mahi-mahi in a Kerala spice, lemon zest & mango ginger infusion. Grated coco-onion salad 420

## **SPICED TEMPURA PRAWNS** 🌟

Saucy buttered garlic prawn tempura wok stirred in sriracha, sweet chili peri sauce. Scallion garnish & smoked chili dusting 560

## **KIWI PRAWNS**

Butter garlic encrusted shrimps diced and sauteed in cold kiwi puree and spiced anchovie mayo dressing 590





# Soups



## CORN CRÈME

Heavy cream & spiced mashed corn with garlic butter 260 ■ Grilled Chicken + 90



## ROASTED PUMPKIN

Chargrilled pumpkin puree in a crème fraîche & burnt chili garlic blend 240

## THAI CHICKEN

Chicken shavings & table mushrooms slow cooked in aromatic coconut milk broth 320

■ Butter Baked Shrimp + 120

## TAIWANESE NOODLE

Flat egg noodles, roast chicken & shiitake mushrooms in a spiced au jus broth 290

■ Grilled Beef Shavings + 120

## CHEESE BURGER CHEDDAR

Beef burger crumble & creamed potato with flambéed mozzarella and cheddar 340

## BRISKET BREW

Clarified beef jus with roasted brisket mince, egg drops, mint & green chili spice 340

## SEAFOOD CHOWDER

Fish mince & stock in crème fraîche and white wine cooked with old bay seasoning 340

## SHRIMP BISQUE

Thick shellfish puree poured over buttered baby shrimp cake. Brandy laced flambé 300

## SALMON MISO

Salmon shavings in a miso - mushroom base stock with mirin & white wine pour 390





# Salads



## QUINOA GREEN

Greek garden salad with garlic-herb infused quinoa, colored peppers, black olives & feta crumble 290



## CHIMICHURRI PASTA SALAD

Penne rigate with roasted baby potato, olives & sundried tomato. Chimichurri aioli crème 320 ■ Grilled Paneer + 90 ■ Roasted Chicken + 90

## MEDITERRANEAN EGG SALAD

Soft boiled eggs, ruby tomato, chilled cucumbers & olives hand tossed in a mustard, sumac dressing 280 ■ Grilled Beef + 120

## CAESAR

Ice berg Lettuce with roast chicken, pecorino shavings & toasted croutons. Olive oil, anchovy paste and Caesar dressing 380 ■ Butter Baked Shrimp + 120

## SHRIMP CALAMARI

Green Leaves, colored peppers, butter grilled shrimp & calamari in orange chili jus. With Dijon mustard marinade & olive glaze 440



# Stacked & Stuffed



## **TUMBLE SANDWICH (CHEF'S SPECIAL)**

Open focaccia sandwich of grated cottage cheese, colored peppers, quinoa crumble, sundried tomatoes, feta & torched mozzarella on a tangy chimichurri base 390

## **CLASSIC CHICKEN BURGER**

Seared chicken patty in chipotle mayo with cheddar, jalapenos & iceberg lettuce on baked potato buns 390

## **MUSAKHAN FLAT WRAP**

Char Grilled shredded chicken basted in arabic spices, sumac, peri peri glaze & garlic butter. Wrapped in flat tortilla with pico de gallo, mozzarella and chipotle relish 460

## **MONTE CRISTO SANDWICH**

Egg dipped, pan-grilled sliced bread with chicken ham, sausage, cherry mozzarella & shaved parmesan. With pico de gallo 490

## **BRISKET BURGER**


Grilled brisket strips stacked on with buttered mushrooms, caramelized onion with kimchi mayo, cheddar & mozzarella layers served with tomato salsa 520

## **ENCORE BEEF BURGER**

Double beef patties in house signature sauce with plum tomatoes, cheddar, gherkins & jalapenos on warmed potato buns 460

## **BRISKET FLAT WRAP**

Slow grilled brisket in baharat spices, salsa fresca & chipotle-sriracha blend. Wrapped in flatbread with fresh coriander & labneh dip 560





# Italian

## **FLAMING GNOCCHI**

Italian dumpling potato pasta in a red chili & tomato coulis blended with dry mustard, burnt garlic and crème fraîche 380 ■ Beef Shavings + 120

## **PARMA ROSA RAVIOLI**

House made ravioli with roasted vegetable filling in a delicate pink, spiced marinara & heavy cream base 390

## **TRIPLE CHEESE**

Penne rigate in a cheesy trio of mozzarella, smoked cheddar & Monterey jack blended with heavy cream. Torched cheese & pecorino topping 460 ■ Roasted Chicken + 90

## **CANNELLONI**

Garlic sautéed mushrooms, cherry mozzarella & crème fraîche filling in homemade cannelloni. Bell pepper coulis base, micro greens 520

## **MUSHROOM RISOTTO**

Stewed Italian Arborio rice with button mushrooms, parmesan & sour cream medley. Truffle oil drizzle, mushroom shavings 560 ■ Roasted Chicken + 90

## **ALFREDO CHICKEN**

Choice of Pasta, al dente with garlic roasted mushrooms and grilled chicken shreds in an indulgent cream cheese & white wine reduction 460

## **SPAGHETTI AL LIMONE**

Grilled chicken, button mushrooms in a lemon and white wine crème with beurre noisette & green lime zest. Served with Italian spaghetti and parm gratings 520

## **PESTO RAVIOLI**

Home made ravioli stuffed with baked chicken in a basil pesto & garlic reduction. Virgin olive drizzle, pecorino shavings and parsley garnish 490





# Italian

## MARRY ME CHICKEN

Roasted chicken, buttered mushrooms, chicken ham, in a white wine, bouillon & heavy cream immersion. Base of Italian spaghetti in herbed garlic aioli 590

## MEATBALL NAPOLETANA CRÈME

Italian spaghetti in grilled, house special beef meatballs. Herbed tomato basil & crème fraîche relish 580

## BOLOGNESE

Fluffy spaghetti with slow roasted, hand ground beef ragu in a cherry tomato and basil puree with pecorino shavings 580

## AGLIO ALIO

Option of house special pappardelle or spaghetti in chili garlic aioli, signature Italian herb mix. Tossed with seared beef & sundried tomatoes 580

## BEEF LASAGNE


Home baked lasagna roll with ricotta, mozzarella, romano cheese pastiche, ground beef & garlic tomato base. Torched cheese pour with pesto drip 680

## SPAGHETTI SEAFOOD ROSE

Spaghetti steeped in white wine, fresh cream and zesty marinara mix & stirred with pan crusted shrimps, grilled fish cubes and garlic butter 680

## SEAFOOD RISOTTO

Al dente Arborio rice with shrimp, calamari & mahi mahi mix in a lemon butter, white wine, cream cheese, cherry tomato medley 720





# Steaks

## LEMON GARLIC CHICKEN

Skillet grilled chicken fillet in celery au jus, melted beurre noisette, lemon zest & toasted garlic reduction. Bell pepper rice & buttered greens 520

## SRIRACHA CHICKEN

Smoked chicken in a hot sriracha sear with Thai bird's eye chili, ginger and lemon butter infusion. Plated with buttered rice & veggies 540

## HONEY MUSTARD CHICKEN

Seared chicken in Dijon mustard, honey, garlic butter & grated parm blend. Served with colored pepper rice and butter veggies 620

## JERK CHICKEN

Grilled chicken thigh smothered in a peppery gravy of Jamaican spices, chili peppers, dark rum & nutmeg. Coconut crème rice and buttered veggies sides 690

## BORDELAISE

Grilled to choice, filet mignon in house red wine & marrow bordelaise glaze. Accompanied by mash potato crème, buttered greens, garlic confit 690

## STEAK AU POIVRE

Grilled to choice - tenderloin, encrusted with crushed peppercorn, kosher salt, au jus reduction with a spiced brandy cream pour. With soy buttered greens & mash 790

## MELTED JACK

Tenderloin - medium / medium well with smoked cheese & Mexican chili layer. Served with buttered greens and Danish blue cheese dip 820

## BUTTER GRILLED FISH

Seasonal fish fillets seared in a cafe de paris butter, lemon zest & garlic confit dressing. Grated parm garnish, bell pepper rice and assorted veggies 740





# Rare Cuts

## COCO COLA BRAISED BRISKET

Overnight pot roasted brisket in condensed demi-glaze, sweet cola, bay & celery jus. Accompanied by roasted baby potatoes and char grilled veggies 790

## BOURGUIGNON

Filet mignon braised in red wine, beef jus, shallots with a base of roasted potato, button mushrooms & carrots 990

## HOUSE SPECIAL

Cut supreme beef columns, grilled to choice with a sweet applewood smoke infusion and red wine coulis. Potato rocks & herbed veggies 790

## SHORT RIBS

Braised ribs with BBQ, mustard crème & cayenne mix. Served with roasted potatoes, butter veggies and garlic confit 1160

## CUPIM (CHEF'S SPECIAL)

12 hour slow - stewed slabs of Cupim in a signature rub, mustard, au jus reduction & ponzu glaze. Served with roast potato and buttered broccoli 1260

## RIB EYE


Classic rib-eye, medium rare sear, sliced. Kosher salt, peppercorn crumble and a crushed garlic dry rub. Mash potato creme, salsa fresca 1360


## T-BONE

Skillet seared T-Bone - medium rare, pre-cut. Torched with an intense beef broth and spiced bourbon crème glaze. Plated with buttered veggies & mash potato 1360

## SALMON

Norwegian salmon, singed. Mustard celery reduction, lemon garlic dressing & orange zest caviar. Garlic buttered mushrooms, broccoli and roast baby potatoes 1900





# Asian Fusion



## SICHUAN FRIED RICE

Stir fried rice in a blend of Sichuan peppers, lime vinaigrette, Chinese five spice. Wok tossed with soy grilled vegetable & bell peppers 290 ■ Roasted Chicken shavings + 90



## STIR FRY NOODLES

Flat rice noodles tossed in dark soy, hoisin and garlic base with colored peppers, zucchini, mushrooms & baby corn 380



## JAJANGMYEON (KOREA)

Black bean sauce with Asian pear jus, mushrooms, zucchini & napa cabbage. Served with an option of sticky rice or glass noodles 550 ■ Grilled beef + 120



## BIBIMBAP (KOREA)

Truffle sticky rice plated with nori, tobanjan, butter sautéed mushrooms, zucchini & broccoli side mix 540 ■ Toasted Garlic Paneer + 90 ■ Soy Grilled Chicken + 90



## BLACKOUT NOODLES (FUSION)

Spaghetti in spicy gochujang, toasted peanut butter, coconut cream, chili crisp oil. With soy grilled mushrooms, zucchini & holy basil 490 ■ Chicken strips + 90




## THAI RED CURRY

Massaman spice, lemongrass & galangal seasoned gravy with assorted veggies. Served with jasmine rice 560 ■ Grilled Chicken + 90

## TENDER CHICKEN BOWL

Dusted chicken seared in spicy soy, garlic mash, mirin, Sichuan spices, sesame & chili crisp butter. Dark soy & sesame oil sautéed rice, shrimp pappad, fermented kimchi 490





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## **SUMMER ROLLS (VIETNAM)**

Thin, chilled rice wraps rolled over soy grilled mixed vegetables, smacked cucumber, Chili oil & sriracha blend 260 ■ Fried Chicken + 90 ■ Toasted Shrimp + 120

## **FRIED CHEESE RAVIOLI**

Shallow fried zucchini - spinach ravioli topped with torched mozzarella, sundried tomato & pink marinara. Peri peri chipotle dip 280 ■ Chicken Ravioli + 90

## **SAMBAL GNOCCHI (FUSION)**

Potato dumpling pasta, roasted colored peppers & holy basil on a sambal oelek and sweet chilli base 280

## **COTTAGE CHEESE SATAY**

Grilled paneer marinated in Thai flavors of lemongrass, galangal, holy basil, green chilies & peanut butter. Served with spiced peanut butter dip 340

## **COCO CHEESE DISCS**

Pulled mozzarella, burnt coconut shavings, crushed kanthari & sundried tomato flecks, panko crumb fried. With jalapeno mayo dip 290

## **MUSHROOM ARANCINI**

Browned risotto orbs, stuffed with butter roasted mushroom & mozzarella in a white wine reduction. Marinara bell pepper coulis 320

## **BAO**

Steamed bao buns stuffed with spice dusted Paneer & Kimchi mix 340

■ Panko Fried Chicken & sautéed veggies + 90 ■ Grilled Beef in BBQ fusion sauce + 120

## **ORANGE CHICKEN**

Pan tossed chicken strips drenched in orange marmalade, dark soy, tare, passionfruit coulis and red chili emulsion 320