



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



Starters

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 FATAAYER

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

Iceberg 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

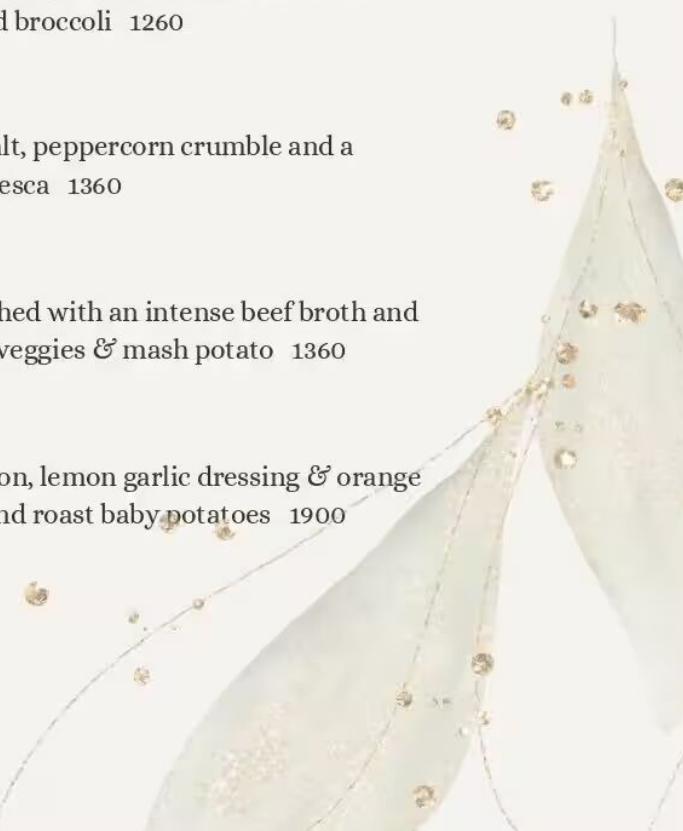
Classic rib-eye, medium rare sear, sliced. Kosher salt, peppercorn crumble and a crushed garlic dry rub. Mash potato creme, salsa fresca 1360

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, tobjanjan, 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 sauteed rice, shrimp pappad, fermented kimchi 490



Starters

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

Brown 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