

YOUNGS

STARTER

Soup of the Day 8

Fried Brie Salad 12

Fried brie, apple compote and mesclun salad

Confit of Portobello Mushroom 14

with fresh mozzarella, baby spinach and truffle vinaigrette

Grilled Asparagus Salad 16

with poached egg and grated parmesan

Seared Tuna 16

with avocado salsa and soy reduction

Smoked Salmon Caesar Salad 16

with parmigiano-reggiano cheese, bacon crumbs and poached egg

MAINS

Lemon-crusted Chicken 20

with homemade creamy new potato, sautéed mushroom and jus

Sous-vide Salmon 22

with poached fennel and soy reduction

Chef Selection's: Fish of the Day 28

The freshest pick of the day's selection by our Chef

Braised Beef Cheek 26

Beef cheeks braised in red wine, with homemade mashed potato, sautéed mushroom and red wine jus

Duck Confit 26

with homemade mashed potato, ratatouille and jus

Pan-roasted Angus Beef Tenderloin 32

with potato gratin and red wine jus

Côte de Bœuf 115

*Bone-in-rib steak 8-hour sous vide, with straight cut fries and mesclun salad
(For sharing between 3 to 4 persons)*

MUSSEL POT *Live mussels*

White Wine

with garlic, shallot and seafood bouillon

Blue Cheese Cream

with chopped potato and celery

Curry Veloute

with ladies' fingers, eggplant and curry leaves

400 gram - 24 | 800 gram - 36

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PASTA

Carbonara 18

Spaghetti pasta, bacon bits, poached egg and parmigiano-reggiano cheese

Chicken Lasagne 20

with spinach, béchamel sauce, tomato and cheese

Beef al Pomodoro 22

Penne pasta, braised beef with homemade tomato sauce, olives, capers and basil

Seafood Aglio Olio 22

Linguine pasta, prawn, squid, mussels, garlic and bird's eye chilli

PIZZA

Bacon & Eggs 18

Streaky bacon, sunny side-up egg, mozzarella, cheddar and basil leaves

Barbeque Chicken 18

with bell peppers, onion and mozzarella

Funghi 20

Portobello mushroom, spinach, semi-dried tomato and fresh mozzarella

Fisherman's 20

Seafood duxelles, capsicum, homemade tomato sauce, mozzarella and cheddar

Smoked Duck 20

Smoked duck slices, sweet soy bean sauce, cucumber, mozzarella and spring roll skin

KIDS

*Available from 11am
onward on weekend and
public holiday for children
aged 4 to 10 years old only.*

Cheese-baked Rice 8

with minced chicken and homemade tomato sauce

Grilled Ham & Cheese Sandwich 8

Grilled Chicken Paillard 10

with chicken jus and assorted vegetables

Mushroom and Spinach Quiche 10

Poached Salmon 10

with seasonal assorted vegetables and new potato

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DESSERT

Banana Cake 10

with banana caramel sauce and vanilla ice-cream

Baked Meringue 10

with berries coulis and pistachio crumbs

Vanilla Bourbon Crème Brûlée 10

with fresh berries

Dark Chocolate Pudding 11

with crème anglaise and mixed berries

Lemon Tart 11

Homemade lemon tart topped with lime zest

GRUB

Spicy Pistachio Cracker 6

Avocado Salsa 8

with bread chips

Bread Basket 8

with whipped butter

Seaweed Cracker 8

Straight Cut Fries 10

Spiced Potato Wedges 10

Tomato Relish 10

with bread chips

Ratatouille and Cheese Quesadillas 12

Truffle Fries 13

Buffalo Wings 14

served with barbeque dip

Crab Cake 16

served with coriander chilli dip