

WEEKEND GRILL

EVERY FRIDAY & SATURDAY
FROM 5:30PM

• MEAT •

BANGERS AND MASH \$20

Irish pork sausage, snail sausage, mashed potatoes, red wine jus

SPRING CHICKEN \$20

Roasted spring chicken, roasted potatoes with herbs, homemade BBQ sauce

BUFFALO PORK RIBS (HALF RACK) \$22

Buffalo style grilled pork ribs served with crunchy vegetable sticks and blue cheese ranch dip

GRILLED LAMB SHORT LOIN (200g) \$25

Grilled lamb chop with roasted potatoes and red wine jus

GRILLED RIBEYE STEAK (200g) \$28

Grilled ribeye steak served with roasted potato wedges and red wine sauce

GRILLED WAGYU STRIPLOIN (200g) \$48

Grilled wagyu striploin served with grilled vegetables and red wine sauce

MEAT LOVERS PLATTER \$48

1/2 spring chicken, baby back ribs, ribeye steak, pork sausage, roasted potatoes, roasted vegetables

• SEAFOOD •

GRATINATED OYSTER (min 2pcs) \$5/pc

Virgin Japanese oysters gratinated and served with house dressing

JAPANESE SCALLOPS (3pcs) \$12

Gratinated half shell scallops topped with furikake and served with petite salad

MUSSELS \$20

Grilled garlic butter mussels, focaccia bread

FRESH GREEK SEABASS (20 mins) \$28

Baked whole fresh seabass, roasted potatoes, lime wedge, house dressing

LOBSTER \$48

Mentaiko gratin grilled lobster served with crunchy vegetable sticks and blue cheese ranch dressing

SEAFOOD PLATTER (20 mins) \$55

Baked whole fresh seabass, scallops, mussels, garlic prawns, grilled calamari, roasted potatoes, roasted vegetables

ADD ON

Grilled Vegetables	\$6
Vegetable Sticks	\$6
Garlic Focaccia Bread	\$8
Roasted Potato Wedges	\$8



• PIZZAS •

MARGHERITA	\$16
<i>Sliced tomatoes, basil mozzarella and cheddar cheese</i>	
PRIMA VERA	\$16
<i>Fire roasted peppers, aubergine, basil, mozzarella and cheddar cheese</i>	
MUSHROOMS	\$18
<i>Mushroom medley, basil, mozzarella and cheddar cheese</i>	
BACON AND EGG	\$18
<i>Streaky bacon, egg, basil, mozzarella and cheddar cheese</i>	
FRUITTI DE MARE	\$18
<i>Assorted seafood, fire roasted peppers, basil, mozzarella and cheddar cheese</i>	
HAWAIIAN	\$18
<i>Honey baked ham, pineapple, basil, mozzarella and cheddar cheese</i>	
PEPPERONI MAGNIFICO	\$18
<i>Pepperoni, Red Onion, Chilli Flakes, Black Olives, Basil, Mozzarella, Cheddar Cheese</i>	
SPICY PULLED PORK	\$18
<i>Pulled pork, homemade BBQ sauce, jalapeños, spanish onion, basil, mozzarella and cheddar cheese</i>	

• DESSERTS •

LEMON POSSET	\$6
<i>Zesty lemon pudding, berry compote</i>	
CLASSIC CHEESECAKE	\$9
<i>Brioche biscuit cake, cream cheese, fresh fruit</i>	
VANILLA CREME BRULEE	\$9
<i>Vanilla custard base, caramelized sugar crust, fresh berries</i>	
APPLE CRUMBLE	\$11
<i>Vanilla custard sauce, vanilla ice cream</i>	
PROFITEROLES	\$11
<i>Cream puff pastries, chocolate ganache sauce, toasted almonds, vanilla ice cream</i>	
NUTELLA BANANA	\$12
<i>Nutella, caramelized bananas, flat bread</i>	
TIRAMISU	\$12
<i>Alcohol and coffee drenched savoiardi fingers, amaretto cream, cocoa powder</i>	
LAVA CAKE	\$14
<i>Homemade dark chocolate lava cake, vanilla gelato, mixed berries</i>	

• LIGHT BITES •

HERB SALT CASHEW NUTS	\$6
BREAD BASKET	\$7
NACHO CHIPS WITH CHEESE DIP	\$8
PORK RILLETTES	\$8
<i>with Grilled Focaccia Bread</i>	
SAUTÉED MUSHROOMS	\$8
REGULAR FRIES	\$10
BBQ CHICKEN WINGS	\$12
<i>Marinated fried chicken wings tossed with chipotle BBQ sauce</i>	
NACHO CHEESE FRIES	\$12
<i>Straight Cut Fries, Bolognese Sauce, Nacho Cheese, Grated Grana Cheese</i>	
TRUFFLE FRIES	\$12
<i>Straight Cut Fries, Truffle Pasta, Grated Grana Cheese</i>	
BEEF CUBES	\$14
<i>Sautéed striploin cubes with soyu jus topped with garlic chips</i>	
SUPER HOT HABANERO CHILLI CHICKEN WINGS	\$14
<i>Deep-Fried Chicken Wings with Top 10 Hottest Pepper in the world, Habanero Chilli</i>	
FRESH BABY SQUIDS	\$14
<i>Deep-fried Baby Squids with Sweet & Spicy Dip</i>	
CHILI PRAWNS	\$14
<i>Sauteed Prawns, Dried Peppers, White Wine, Grilled Bread</i>	
CHILLI & GUACAMOLE NACHO BOWL	\$16
<i>Oven-baked Tortilla Chips, Beef Ragout, Jalapeños Pepper, Guacamole Avacado, Tomato Salsa, Sour Cream, Mozarella, Nacho Cheese</i>	
CHEESE PLATTER	\$18
<i>Tomme de Savoie, Brie de Meaux, Bleu des Causses, Crackers, Dried Fruit, Mixed Nuts</i>	
FRESH OYSTERS (4PCS)	\$20
<i>Fresh shucked Virgin Japanese oysters, Lime Wedge, Lemon Wedge</i>	
SHARING PLATTER	\$30
<i>Baby Squid, Cajun Spiced Chicken Wings, Nachos, Truffle Cheese Fries</i>	