

# 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 •

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

## • DESSERTS •

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

## • LIGHT BITES •

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