FOOD

ΝονΔ



Menu from 6:00 pm to 9:30 pm				
FRENCH AMELIE OYSTERS A. 6 pieces B. 12 pieces Spéciale De Claire Size no. 3 • Lemon Wedge & Tabasco	42 72			
SHOESTRING FRIES Homemade Curry Tartar Sauce	16			
CRISPY CHICKEN (5 PCS) Sesame Cabbage Slaw • Mayonnaise • Gochujang Sauce				
GRILLED SPANISH OCTOPUS [150G] Smoked Chickpea Purée • Candied Pecans • Thai-Spice Dressing				
SLOW COOKED AUSTRALIAN LAMB RIBS (RACK OF 5) Garlic & Scallion XO	48			
BONE-IN-RIBEYE STEAK BITES (1 KG) Argentinian 35 Days Dry-Aged Devasa Beef (Buenos Aires) Red Wine Sauce • Whole Grain Mustard & Sea Salt	168			
SEASONAL VEGETABLE TEMPURA Szechuan-Garlic Sauce	16			



ALL PRICES STATED ARE SUBJECT TO PREVAILING SERVICE CHARGE AND GST



Menu from 6:00 pm to 9:30 pm	
OVERNIGHT BAKED KAGOSHIMA SWEET POTATO Toasted Assorted Seeds	16
OVEN-ROASTED BROCCOLINI Lemon Vinaigrette	18
CHURROS Served with Homemade dip: Molasses & Pink Himalayan Peanut Butter	16





Menu from 6:00 pm to 9:30 pm

HOT PLATTER

Grilled Spanish Octopus Thai-Spice Dressing

Crispy Chicken (5 PCS) Sesame Cabbage Slaw • Mayonnaise • Gochujang Sauce

Seasonal Vegetable Tempura Szechuan-Garlic Sauce

Slow Cooked Australian Lamb Ribs (Rack of 5) Garlic & Scallion XO

Bone-In-Ribeye Steak Bites (1 KG) Add on 90 Argentinian 35 Days Dry-Aged Devasa Beef (Buenos Aires) Red Wine Sauce • Whole Grain Mustard & Sea Salt





98



Menu from 11:00 pm onwards FRIED PLATTER

Α.	SMALL	PLATTER	58	
Β.	LARGE	PLATTER	98	
Curry Tartar Sauce • Tomato Ketchup • Lime Garlic Aioli				

Tom Yum Fries Shoestring Fries • Kaffir Lime Leaves • Dry Chili

Ayam Goreng Boneless Chicken Mid Wing • Indonesian Herbs & Spices • Curry Tartar Sauce

Octopus Karaage Fajita Spice

INDONESIAN-STYLE NOODLES Braised Chicken • Fried Egg • Homemade Belachan Chilli

ALL PRICES STATED ARE SUBJECT TO PREVAILING SERVICE CHARGE AND GST



20