

BREAKFAST

Till 3pm

EGGS BENEDICT | 24

2 EGGS POACHED, HAM, HOLLANDAISE SAUCE,
ENGLISH MUFFIN

EGGS ROYAL | 26

2 EGGS POACHED, SMOKED SALMON,
HOLLANDAISE SAUCE, ENGLISH MUFFIN

SALMON MENTAI AVOCADO TOAST | 20

AVOCADO, SALMON, EGG SUNNY SIDE UP,
MENTAIKO, SOURDOUGH

HAM & EGG AVOCADO TOAST | 20

HAM, POACHED EGG, SOURDOUGH

EGGS 3 WAYS | 28

3 EGGS (POACHED, FRITTATA, SCRAMBLED), SAUSAGE, BACON,
SALAD, SOURDOUGH

FOLDED ROSTI | 20

AVOCADO, IBERICO, CHEESE, SALAD

CLASSIC ROSTI | 12

CRISPY PROSCIUTTO, SOUR CREAM

WAFFLES | 12.5

PLAIN WAFFLES WITH MAPLE SYRUP & BUTTER

EGGS ON TOAST | 11.5

2 EGGS (POACHED, SCRAMBLED, SUNNY SIDE UP, OVEREASY)
SOURDOUGH

EXTRAS | 3

HAM/ CRISPY BACON/ SOURDOUGH/ EGG/ PORK SAUSAGE
AVOCADO HALF (\$4)
SMOKED SALMON (\$5)

PIZZA

from 1130am

PASTA

MAGARITA (V) | 18

TOMATO BASE, BALSAMIC, CHERRY TOMATOES, BURATTA CHEESE

GREEN PESTO CHICKEN | 20

GARLIC PRAWN | 22

MUSHROOM SPINACH (V) | 22

CREME FRAICHE, RED ONION

SUPREMA | 24

ITALIAN SAUSAGE, HERB SALAMI, MUSHROOM, SPANISH
ONION

AGLIO OLIO WITH SHRIMP | 25

OLIVE OIL, ROASTED GARLIC, CHILLI, CHOPPED PARSLEY, PARMESAN

TRIO MUSHROOM PESTO (V) | 22

ASSORTED MUSHROOMS, PESTO WHITE WINE CREAM, CHEESE

ROYAN RAVIOLI (V) | 26

ARUGULA, OLIVE OIL, CAPERS, TOMATO SAUCE, CREAM, CHEESE

CARBONARA | 24

SPAGHETTI, BACON CREAM

LOBSTER CAPELLINI | 38

MAC & CHEESE | 24

BAKED TRIO OF CHEESES, BECHAMEL SAUCE, WHITE WINE REDUCTION

KIDS'S CORNER

SPAGHETTI POMODORO | 14

SERVED WITH FRIES, CHOICE OF APPLE/ORANGE JUICE

SPAGHETTI MEATBALL NAPOLI | 16

SERVED WITH FRIES, CHOICE OF APPLE/ORANGE JUICE

APPETIZERS & TAPAS from 1130am

FRENCH ONION SOUP | 18

PLEASE ALLOW 20 MINUTES FOR PREPARATION

CREAMY PORCINI & TRIO OF MUSHROOM SOUP | 14

SHITAKE, BUTTON & OYSTER MUSHROOM,
TOPPED WITH TRUFFLE CREAM

CHARRED ROMAINE SALAD | 16

ONSEN EGG, CHARRED ROMAINE LETTUCE, BACON,
BALSAMIC TOMATOES, CAESAR DRESSING
ADD \$5 FOR CHICKEN

BURGUNDY ESCARGOTS 6 PCS | 18

PARSLEY GARLIC BUTTER,
SERVED WITH TOASTED SOURDOUGH

OYSTERS 3 WAY (3PCS) | 14

GRILLED, ABURI, BAKED

JAPANESE OYSTERS RAW (3 PCS) | 12

GRILLED SCALLOP WITH KOMBU BUTTER (4PCS) | 12

BURRATA WITH IKURA & KAWA EBI | 20

CHEESY PRAWN MENTAI GRATIN | 18

KAARAGE CRISPY CHICKEN SKIN | 10

NANKOTSU KATSU | 14

EBI FRY WITH SPICY PRAWN DIP | 12

OYSTER FRY WITH SPICY PRAWN DIP | 14

FRIED CHICKEN MIDWING | 12

BACON & CHERRY TOMATO | 12

SALMON MENTAI | 16

FRIED CHICKEN BALL | 16

GUACAMOLE & HUMMUS DIP | 15

SERVED WITH FLATBREAD BASKET

FRENCH FRIES | 12

ADD \$3 FOR TRUFFLE

MAINS from 1130am

CHICKEN KATSU WITH ONIGIRI | 24

DEEP FRIED CHICKEN CUTLET WITH JAPANESE PEARL RICE, & SWEET ONION DRESSING

PAPILLOTE HALIBUT FILLET | 32

FISH BROTH, SAUTEE VEGETABLES, ROAST POTATOES (ADD \$5 FOR ONIGIRI)

PORK CHOPS | 26

ROAST POTATOS, REDPEPPER PESTO CREAM, SALAD

SALMON WITH NORI ONIGIRI | 30

SEARED SALMON FILLET, JAPANESE PEARL RICE, NORI GLAZE, CHARRED BROCCOLI

WAGYU BEEF BURGER | 30

WAGYU PATTY ON BRIOCHE BURGER, ONION RING, TOMATO, PROSCUITTO CHIPS, CHEESE MELTS

HONEY PORK RIBS | 32

GLAZED WITH TANGY, SPICY PINEAPPLE SAUCE

SEAFOOD STEW IN VOL AU VENT | 28

MEDITERRANEAN STYLE SEAFOOD STEW WITH CLAMS, BLUE MUSSELS, BARRAMUNDI, SALMON & SCALLOP

DUCK CONFIT | 32

SHOYU, GLAZE ONION, BALSAMIC DRESSING

ROAST FRENCH POULET | 38

SPRING CHICKEN, FRIES, MUSHROOM SAUCE

RIBEYE STEAK & MASH | 38

100 DAY GRAIN FED RIBEYE, PONZU INFUSED LEEK & SCALLION, RED WINE REDUCTION

BEEF WELLINGTON | 40

MUSHROOM DUXELLES, SUNDRIED TOMATOES, HERBS, RED WINE REDUCTION
PLEASE ALLOW 20 MINUTES FOR PREPARATION