

STARTERS

SPANISH OCTOPUSoctopus tentacle, grilled pineapple, cucumber, charred leeks, ajo blanco, chorizo jam.	525.
SPICY TOMATO MUSSELS New Zealand black mussels, spicy tomato-garlic broth, toasted rye sourdough bread.	490.
MOZZARELLA SALAD tomato, red onion, rocket-herb salad, honey-balsamic gel, pine nuts.	350.
GARLIC-CHILI PRAWNS served on a hot plate and with toasted rye sourdough for dipping.	550.
TRADITIONAL BRUSCHETTAroasted garlic, white onion, tomatoes, Italian basil, olive oil, rye sourdough bread.	140.

SALADS

ROAST BEETROOT & HERBjuniper pickled beetroot, coriander, mint, orange, rye sourdough bread.	190.
CHICKEN CAESAR grilled chicken thigh, crispy bacon, caesar dressing, croutons, shaved parmesan cheese.	240.
ROAST JAPANESE PUMPKIN pumpkin, ricotta, roasted walnuts, mixed green, lemon-thyme dressing.	180.
ROAST SHREDDED DUCKmizuna & rocket, crispy duck skin, red onion, orange, honey-mustard-lemon dressing.	270.
TIGER PRAWNJapanese cucumber, cherry tomato, garlic, chili, red onion, mizuna, honey-tomato vinaigrette dressing.	390.

CHARCOAL BBQ

CHICKEN THIGH 200g of chicken thigh // spicy bbq sauce, garlic confit, ratatouille.	220.
CHICKEN BREAST 200g of chicken breast // spicy bbq sauce, garlic confit, ratatouille.	280.
RIB EYE300g of black angus beef // truffle & black garlic sauce, garlic confit, roasted potatoes.	1150.
PORK CHOP250g of organic pork chop // spicy bbq sauce, garlic confit, jicama-coriander-chili slaw.	400.
PORK RIBS300g of pork ribs // grilled pineapple, spicy bbq sauce, garlic confit, jicama-coriander-chili slaw.	450.
TIGER PRAWNS4 pieces (160g) tiger prawns // mulberry & shiso chimichurri, radish cress-wasabi-green apple slaw.	600.
PINK SNAPPER 200g of pink Snapper // mulberry & shiso chimichurri, radish cress-wasabi-green apple slaw.	550.

sauce Mulberry & Shiso Chimichurri 80. Truffle & Black Garlic 110. Spicy BBQ 50.

sides	Ratatouille 60.	Eringi Mushrooms & Garlic 110.
	Jicama & Coriander Slaw 60.	Spicy Buttered Corn 110.
	Wasabi & Green Apple Slaw 60.	French Fries 110.
	Baby Caesar 60.	Truffle & Sour Cream Mashed 140.
	Spicy Miso Eggplant 110.	

MORE MAINS

PENNE BOLOGNESE	320.
Lady Brett's infamous bolognese composed of minced beef, pork and lamb, topped with shaved Parmesan cheese and a side of buttered, house baked rye sourdough bread	
GRILLED CHICKEN BURGER	190.
charcoal barbecued chicken thigh with a horseradish mayo, romaine lettuce, tomato, red onion and homemade pickles on an in-house baked soft bun.	
GRILLED BEEF BURGER	380.
Australian ranger's valley beef burger topped with horseradish mayo, romaine lettuce, tomato, red onion and homemade pickles on an in-house baked, (multi) seeded bun. add cheddar cheese 20. fried egg for 10.	
BRAISED BEEF CHEEK	450.
150g of slow cooked Australian black angus beef cheek served on butter mashed potatoes and topped with a rosemary-red wine sauce.	

FLAVOR OF THE MONTH

CHICKEN "POPCORN"	fried bite-sized "pop corn" chicken, kaffir lime leaf, sriracha sauce.	250.
SAUCY WINGS	grilled chicken wings marinated in spicy barbecue sauce, grilled peppers, cilantro.	250.
CLASSIC CALAMARI	deep fried light and crunchy calamari rings, with a serving of tartar sauce.	250.
PORK KNUCKLE	48h brined whole roasted german style pork knuckle, pink sauerkraut.	930.
SEAFOOD FEAST	tiger prawns, black mussels, squid, pink snapper, seafood sauce and lemon-caper butter sauce.	1800.
TOMAHAWK	1.3kg of Australia's ranger valley black angus beef, truffle & black garlic sauce, creamy spinach.	3900.

DESSERT & ICE CREAM

BANANA CREAM PIE	homemade graham cracker tart shell, whipped mascarpone, caramel sauce, chocolate sauce.	190.
CHOCOLATE SUNDAE	chocolate ice cream, chocolate mousse, salted nuts, fudge brownie, whipped cream.	220.
ICE CREAM // ALL MADE IN OUR DEDICATED PASTRY KITCHEN.		
ECUADORIAN CHOCOLATE		80.
MADAGASCAN VANILLA		80.
STRAWBERRY		80.
LEMON YUZU		80.

MANHATTAN



395.

rye, vermouth, bitters

THE MOSCOW MULE



295.

vodka, lime, ginger beer

OLD FASHIONED



325.

bourbon, bitters, sugar

PRE-DINNER

Apéritif - 155.

- APEROL
- CAMPARI
- AVERNA
- NONINO AMARO
- LA FEE ABSINTHE

MULE VARIATIONS

295.

- STORMANDY**
- Calvados -
- MEXICAN MULE**
- Tequila -
- KENTUCKY MULE**
- Bourbon -
- SICILIAN MULE**
- Averna -

POST-DINNER

Digestif - 155.

- BRANCA MENTA
- JÄGERMEISTER
- GRAPPA FRIULANO
- GRAPPA IL MERLOT
- LIMONCELLO

DAIQUIRI	Diplomatico blanco rum, fresh lime, sugar // served in a chilled cocktail glass or on the rocks.	295.
MOMO SPRITZ	Umeshu, white peach, sparkling water // served in a large wine glass over ice.	195.
KYOTO-FASHIONED	Santory kakubin, sugar, lemon, bitters, cherry // served over a single ice cube in a small glass.	295.
TOMMY'S MARGARITA	Tres magueyes blanco or Eljimidador reposado, fresh lime, agave syrup // served on the rocks.	295.
CAIPIRINHA	Canario cachaça, fresh lime, sugar // you can also chose to add fruit: peach, berries or passionfruit.	295.

BEER

Singha / Singha Lite - 120. Leo - 120. Beerlao / Beerlao Dark - 150.

0% alc

Mineral Water	50.
Soft Drinks (coca-cola, tonic, etc)	75.
Soda Water	50.
Juice (watermelon, pineapple, orange)	110.