

## FLAME-GRILLED SIGNATURE MEATS

all our beef is USA prime angus

STRIPLOIN RIBEYE TENDERLOIN 200K / 2509 200K / 2209 200K / 2009

SAUCES peppercorn, mushroom, beef jus, chimichurri

braised pork ribs marinated in bbq, whiskey 8 honey

PORK RIBS 125K / 300g 185K / 400g BBQ PORK CHOPS
179K / smoky, char-grilled pork marinated in bbq sauce with kale and salsa

# FIRE-KISSED FOUL

### CHARRED MISO CHICKEN

miso marinated free range chicken with corn puree, chicken jus, spring onion, rose tomato

125K

#### TANDOORI CHICKEN

marinated tandoor chicken skewers served with homemade pita, fresh mint chutney

110K

## OCEANIC CHAR GRILLED

### **GRILLED TIGER PRAWNS**

served with Café de Paris melted butter, spring onion, sambal matah, kaffir lime, tobiko

175K

## BARRAMUNDI PRAWN BISQUE

served in prawn bisque, ginger pickled, watercress, fried shallot, bonito

135K

## **GRILLED VEGAN FARE**

### TRUFFLE CHAR EGGPLANT ROLL

filled with Japanese tofu, mushroom, crispy white cabbage, glazed with yakitori sauce in dill & truffle oil

80K

### SMOKED ROMAIN HEART

served with hummus, mustard sauce, beetroot 8 red radish

75K

## SIDES

	A COST PORTOR OF THE COST
POTATO AU GRATIN	35K
CREAMED SPINACH	35K
CHARRED BROCCOLI	35K
SIDE SALAD	25K
HAND CUT FRIES	35K
CREAMY MASH POTATO	35K
SMOKED BABY CARROTS	25K

with cashew nuts, dill oil and fried shallots