

Ssavory.



## To Share

|                                                                                                                                                                                                      |           |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>Prawn Bisque</b><br>a luxurious, rich bisque simmered with prawn heads & shells. Served with toasted sourdough for the perfect dip                                                                | <b>38</b> |
| <b>Wild Mushroom Soup</b><br>served with toasted sourdough                                                                                                                                           | <b>32</b> |
| <b>Roasted Pepper &amp; Tomato Soup</b><br>served with toasted sourdough                                                                                                                             | <b>32</b> |
| <b>Plain Sourdough with Butter (v)</b><br>thick slices of sourdough, chargrilled to perfection & served with creamy butter                                                                           | <b>18</b> |
| <b>Salad of the Day (v)</b><br>fresh, seasonal medley of crisp vegetables & fruits thoughtfully combined, dressed with a house-made refreshing dressing                                              | <b>26</b> |
| <b>Spicy Anchovies &amp; Sausages</b><br>jumbo chicken sausages sautéed with crispy anchovies, fiery green chilli padi, & sweet onions for a perfectly balanced spicy kick. A dish packed with umami | <b>25</b> |
| <b>Emping Crackers (v)</b><br>crunchy emping crackers made from melinjo nuts served with a rich, spicy dark sauce for an extra kick                                                                  | <b>29</b> |
| <b>Grilled Cameron Corn (v)</b><br>lightly charred for a smoky flavour, & topped with a creamy, spicy mayo                                                                                           | <b>28</b> |
| <b>Crab Cake</b><br>made with fresh crab meat & coated in crispy panko breadcrumbs, served with a tangy remoulade sauce. Paired with a refreshing salad with bunga kantan                            | <b>58</b> |

## To Share

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| <b>Sichuan Popcorn Chicken</b><br>lightly spiced with Sichuan peppercorns, served with a creamy cilantro aioli                                                            | <b>32</b> |
| <b>Butter Garlic Mushroom (v)</b><br>mushrooms sautéed in a perfect blend of rich butter & smooth olive oil, infused with aromatic garlic                                 | <b>29</b> |
| <b>Skin On Fries (v)</b><br>thick-cut, golden & crispy on the outside, fluffy on the inside                                                                               | <b>22</b> |
| <b>Garlic Chili Shrimp</b><br>plump, juicy prawns sautéed with garlic, olive oil, & a touch of spice, delivering a rich, flavourful bite. A classic Spanish-inspired dish | <b>28</b> |
| <b>Baked Brie (v)</b><br>creamy, warm brie topped with white wine-sautéed mushrooms for an earthy, savoury contrast. Served with toasted sourdough                        | <b>58</b> |
| <b>Roasted Cauliflower (v)</b><br>coated in miso butter, then baked until crispy & golden. Topped with toasted pine nuts creating a perfect balance of savoury umami      | <b>29</b> |

## Mains

|                                                                                                                                                                                             |           |
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| <b>Shrimp Aglio Olio</b><br>olive oil, tossed with al dente linguine with bird's eye chilli & cilantro                                                                                      | <b>38</b> |
| <b>Pappardelle Lamb</b><br>De Cecco Pappardelle n° 201 pasta with thinly sliced roasted lamb leg, baby spinach & toasted pine nuts                                                          | <b>48</b> |
| <b>"Asian" Pasta Napolitana (v)</b><br>linguine in a rich, slow-cooked roasted capsicum and tomato sauce, topped with freshly grated Parmesan cheese                                        | <b>25</b> |
| <b>Ribbons of Harvest (v)</b><br>hand-teared broad sheets pasta topped with a full-bodied spiced lentil sauce, roasted butternut squash & roasted cauliflower                               | <b>34</b> |
| <b>Grilled Chicken Sourdough Sandwich</b><br>juicy grilled chicken thigh layered with smoky eggplant, fresh tomato slices, & melted torched cheddar cheese. A classic & comforting sandwich | <b>38</b> |
| <b>Fried Chicken Sourdough Sandwich</b><br>breaded southern fried chicken served with spicy, creamy peanut butter slaw                                                                      | <b>38</b> |
| <b>Slow Cooked Lamb Sourdough Sandwich</b><br>with shredded vinaigrette purple cabbage and raisin                                                                                           | <b>42</b> |
| <b>Half Spring Chicken</b><br>crispy deep-fried half spring chicken, served with a fragrant Chinese wine mushroom & black fungus sauce. A savoury dish with comforting flavours             | <b>42</b> |
| <b>Chargrilled Chicken</b><br>juicy chargrilled chicken thigh accompanied by a spicy Fuji apple salad and a zesty North African herb-and-spice Chermoula sauce                              | <b>46</b> |
| <b>Duck Confit</b><br>succulent duck leg slow-cooked in its own fat, with a rich, tender texture served with a refreshing local-style citrus salad & tangy pickled leeks                    | <b>48</b> |
| <b>Pan-Seared Duck Breast</b><br>served with roasted cauliflower & a tangy whole grain mustard potato salad. Finished with a mild spicy plum sauce for a touch of sweetness & gentle heat   | <b>68</b> |

## Mains

|                                                                                                                                                                                                  |            |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| <b>Panko-Crusted Sea Bass &amp; Chips</b><br>served with classic picked creamy tartar sauce & refreshing salad                                                                                   | <b>45</b>  |
| <b>Grilled Salmon</b><br>chilled salmon, expertly cooked to a moist and flaky finish, paired with a refreshing whitebait, pineapple & cucumber salad                                             | <b>68</b>  |
| <b>Catch of the Day</b><br>fresh white fish, purchased directly from the morning market, expertly prepared & served with a rich black olive & caper butter                                       | <b>MP</b>  |
| <b>Australian Mutton Stew</b><br>pressure-cooked for hours until tender, simmered with carrots in a rich, flavourful broth. Served with toasted sourdough                                        | <b>42</b>  |
| <b>New Zealand Lamb Rack</b><br>perfectly roasted lamb rack paired with a tangy anchovy & caper vinaigrette, topped with freshly shaved parmesan & peppery rocket greens                         | <b>138</b> |
| <b>Australian Angus Ribeye Steak</b><br>premium Australian Angus ribeye, grilled to perfection & served with charred asparagus, delicate salmon roe, & a bright, zesty Italian Salmoriglio sauce | <b>158</b> |

## Rice

|                                                                    |           |
|--------------------------------------------------------------------|-----------|
| <b>Tempura Seafood &amp; Vegetable</b><br>with fried fragrant rice | <b>38</b> |
| <b>Creamy Seafood Stew</b><br>with steamed rice                    | <b>38</b> |

## Wok

Mon, Thurs & Fri: 3pm onwards, weekends: all day long

### **Penang Char Koay Teow**

classic Penang street food, stir-fried flat rice noodles with fresh prawns, fragrant chives & crunchy bean sprouts

**28**

### **Penang Hokkien Char**

mix of yellow noodles & vermicelli, stir-fried in a peppery light brown sauce & topped with crispy fried shallots

**28**

### **Penang Char Hor Fun**

mix of hor fun & vermicelli, served with a velvety, starchy egg drop sauce

**28**

## Dessert

### **Valrhona Chocolate Brownie**

intensely rich and fudgy, made with premium Valrhona chocolate. Finished with a hint of molten sea salt for depth, served warm with a scoop of vanilla ice cream

**38**

### **Homemade Butter Cake**

baked in small batches using premium canned Golden Churn butter for a deep, nostalgic richness. Served with fresh fruits and passion fruit purée

**28**

### **Merry Ice Cream**

- Rich Chocolate
- Gula Melaka
- Tau Fu Fah
- Salted Egg Oreo
- Soursop Sorbet
- Cookies & Cream
- French Vanilla
- Yuzu Sorbet
- Pure Strawberry
- Mint Choco Chip
- Durian

**12**

# Beverage

## Coffee

### Black

Overtime (Biscoff, Chocolate)  
Seasonal (Fruity)

hot   ice

11   12  
15   16

### White

Overtime (Biscoff, Chocolate)  
Seasonal (Fruity)

12   13  
16   17

Mocha

15   16

## Matcha Series

Akane Matcha  
Morihan Uji Matcha (ceremonial grade)  
Strawberry Purée

hot   ice

16   17  
18   19  
+3   +3

## Pistachio Series

Pistachio Coffee  
Pistachio Chocolate  
Pistachio Strawberry

ice

16  
16  
16

## Chocolate

Chocolate

hot   ice

14   16

## Virgin Mojito Series

The Original  
Fruit-infused Mojito

ice

16  
18

- Strawberry
- Peach
- Apple
- Orange
- Lychee
- Passion Fruit

## Tea Bags (Dilmah)

English Breakfast  
Earl Grey  
Chamomile  
Jasmine Green Tea

hot/ice

12  
12  
12  
12

## Fresh Juice

Orange  
Apple  
Mix Apple & Orange

ice

15  
15  
17

## Craft Drinks

Dewy Morning Elixir  
Jasmine Passion Bliss

ice

18  
18

## Mocktails

Passion Spark 🍷  
Peachy Berry 🍷  
White Bomb

ice

18  
18  
18

## Can Drinks

Coke  
Coke Zero  
100 Plus

12  
12  
12

# Alcohol

## **Beer**

|          |    |
|----------|----|
| Tiger    | 20 |
| Guinness | 22 |

## **Beer Bucket of 5**

|          |     |
|----------|-----|
| Tiger    | 95  |
| Guinness | 105 |

## **Craft Beers**

|                                                                                                  |    |
|--------------------------------------------------------------------------------------------------|----|
| <u>Punk IPA 5.4%, Brewdog</u><br>explosion of tropical fruit flavours<br>and sharp bitter finish | 35 |
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| <u>Elvis Juice 6.5%, Brewdog</u><br>gigantic grapefruit notes are tail-gated by<br>orange and pine. All piled high on a<br>caramel malt base | 35 |
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|                                                                                                                            |    |
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| <u>Cucumber Pilsner 4.8%, Heart of Darkness</u><br>a fresh pilsner with a soft malt body and a<br>gentle summer brightness | 38 |
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| <u>The River 5.7%, Heart of Darkness</u><br>a highly sessionable IPA featuring some of<br>our favourite New World Hops. Light<br>bodied and fruity in the mouth | 38 |
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