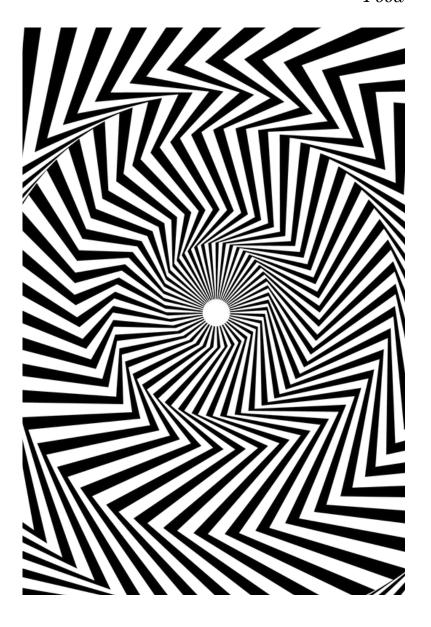
# Food



### Salads

# BURRATA TOMATO SALAD WITH BALSAMIC VINEGAR @ GF | 28

CAESAR SALAD / | 20

Add Chicken: +4

#### BURMESE TOMATO SALAD | 18

Ripe Tomato, Shallot, Chickpea Powder, Ground Nuts, Dried Shrimp Powder, Garlic Chips, Fried Shallot

# Snacks

UMAMI SHIITAKE MUSHROOM CRISPS @ 6F | 18

PERI PERI LIME CRISPS @ GF | 12

CHILI CRAB DIP WITH FRIED MANTOU | 30

GREEN OLIVES (100G) | 10

Brined

MIXED NUTS (100G) @ GF | 8

# Starters & Shares

### 

Purple Sweet Potato, Broccoli, Oyster Mushroom, Pumpkin, Lotus Root, with Tempura Sauce

#### NACHOS | 34

Spicy Chicken / Picadillo (Ground Beef) / Vegetarian

#### CRISPY PANKO SHRIMP | 24

Served with Mentaiko-mayo

#### CHICKEN SATAY | 32

Eight Skewers served with Peanut Sauce, Cucumbers & Onions

#### TRIO OF SLIDERS | 30

Buttery Brioche Bun Sliders, Grass-fed Australian Beef, Tomato, Chipotle Mayo & Pickles NON-SPICY

**DEEP FRIED WINGS | 24** 

Make it Spicy: +2

SPICY MACKEREL
SPRING ROLLS | 22

CRISPY FRIES # | 18

Make it Truffle Fries: +2

JALAPENO POPPERS / 1 26

TORTILLA CHIPS @ GF | 32

with Homemade Guacamole

BATTERED FISH GOUJONS | 24

## Mains

#### QUESADILLA | 32

Pulled Pork & Melted Cheese / Spicy Chipotle Chicken Tinga / Non-Spicy Chicken / Portobello Mushroom

CAJUN CHICKEN LEG WITH ROCKET | 28

BRAISED BEEF CHEEK WITH MASHED POTATOES | 30

SMOKED DUCK BREAST WITH ROASTED POTATOES & PUMPKINS | 30 PESTO PASTA WITH
VEGETARIAN SCALLOP / 26
(Grilled King Oyster Mushroom)

CREAMY POMODORO SHRIMP TAGLIATELLE | 28

#### TORTILLA TACOS | 28

- 8-hour Slow-roasted Lamb Shoulder (3 Pcs) <sup>GF</sup>
- Spicy Chipotle Chicken with Caramelised Onions (3 Pcs) <sup>GF</sup>
- Deep-fried Cod with Pineapple and Chipotle Mayo (2 Pcs)

# Who leme al~8" Square~Pizza

MARGHERITA / 28

PROSCIUTTO & ROCKET | 32

# Sweet Endings

NON-ALCOHOLIC TIRAMISU | 18 CHOCOLATE AND BANANA CAKE
WITH VIENNA SPONGE | 18