



## Grill 28

### APPETIZERS

#### GARLIC BREAD \$68

Country bread, garlic butter and herbs

#### BACON & GOATS CHEESE JALAPEÑOS \$88

Jalapeños stuffed with bacon, goat's cheese and balsamic sweet chili sauce

#### HOT BUFFALO WINGS \$88

Juicy US chicken wings served with spicy buffalo sauce and side salad

#### QUESADILLAS \$98

Flour tortillas stuffed and toasted with chicken, onions and cheese, sour cream and salsa

#### SALT & PEPPER CALAMARI \$98

Tender fresh squid rings deep fried, served with citrus mayonnaise and sweet chili

#### BLUE MUSSELS ½ \$98 full \$168

Steamed with garlic, lime, white wine and hint of chili

#### CHICKEN NACHOS \$128

Corn tortilla chips with Nachos cheese, tomatoes, onions, cilantro, diced chicken, jalapenos sour cream & salsa

#### STEAK TARTARE \$138

Minced beef filet, onions, fresh herbs, mustard, capers, egg yolks and garlic bread

#### FIRECRACKER PRAWNS \$118

Sweet and spicy grilled prawns (packed with flavors) and side salad

#### FOIE GRAS (100g 2pcs) \$138

Seared French duck liver with berry compote, toasted bread and field greens

#### OYSTERS ½ dz. \$178 1dz. \$288

Freshly shocked served on a bed of ice with lemon wedges or shallots vinaigrette

### — SALAD —

#### CLASSIC CAESAR \$78

Fresh crispy romaine hearts, shaved parmesan, hard boiled eggs, bacon and creamy caesar dressing.  
*\*Add \$25 for grilled Chicken or Beef or Shrimp*

#### GARDEN GREENS \$78

Mixed filed greens, cucumber, red onions, cherry tomatoes, bell peppers with balsamic vinaigrette

#### COBB SALAD \$98

Lettuce, tomatoes, blue cheese, avocado, diced chicken, bacons, boiled eggs and lemon thyme vinaigrette

#### SPINACH SALAD \$98

Baby spinach, sliced peaches, gorgonzola, avocado, toasted walnuts and balsamic vinaigrette

#### ORIENTAL STEAK \$128

Char grilled sliced beef, mixed greens, red onions, cherry tomatoes, bell peppers, roasted garlic and spicy Thai dressing

#### CHIMICHURRI CHICKEN \$108

Char grilled chicken breast, with mixed greens, avocado, bell peppers and house vinaigrette

#### QUINOA SALAD (Gluten free) \$128

French Quinoa, lamb fillet, grill pumpkin & onions, feta cheese, cherry tomatoes, mixed greens and citrus dressing

Plus 10% service charge



### A FEW WORDS ABOUT OUR BEEF:

All our beef are selected from premium butchers, we only use USDA certified Black Angus premium reserved, and Australian 120 days' grain fed, naturally grown hormone and Antibiotic free!

We aged our beef for maximum tenderness, seasoned with rock salt, cracked peppers, and virgin olive oil then Char- Grill!

All char-grilled steaks served with grilled veggies or fries along with selection of sauces: Béarnaise/ Mushroom/ Chimichurri / Cracked Peppers/ Chili

## DRY AGED

### NEW YORK STRIP 300gm \$398

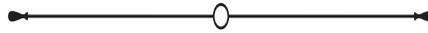
USDA certified premium reserved Angus, a hearty full flavored , 21 day's dry aged (additional 100gm ~ \$100)

### RIB EYE ON THE BONE 900gm – 1kg \$898 (For Two)

21day's dry aged, US Premium reserved this is considerate a best quality cut offering a soft and juicy eating experience

### RIB EYE STEAK 300gm \$438

120 day's grain fed Full flavored, 21 days dry aged for maximum tenderness (additional 100gm ~ \$110)



## WET AGED

(Minimum of 3 weeks)

### NEW YORK STRIP 300gm \$258

USDA certified Black Angus has a fine and flavor unsurpassed (*additional 100gm \$80*)

### RIB EYE 300gm \$288

USDA certified Black Angus full bodied, succulent eye fillet (*additional 100gm \$88*)

### BEEF FILET (Tenderloin) 250gm \$278

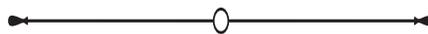
One of the best cut, Australian premium tender and juicy with robust flavor (*additional 100gm \$98*)

### SURF & TURF 220gm \$298

A beef fillet (Tenderloin) char grilled to your liking with gratin ½ Boston lobster

### MIXED GRILL \$298

Char grilled sirloin, beef fillet, lamb tenderloin and chicken b reast



## SIDE DISHES

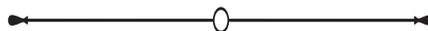
Sautéed Broccoli \$68

Wetted Spinach \$68

Whipped Potatoes \$58

Truffle French Fries \$68

Sautéed mixed Mushrooms \$78



Plus 10% service charge



## MAINS

### Wagyu Beef Burger 200gm \$168

Grilled to your liking, with mixed greens , tomatoes, bacon, eggs, gherkin, cheese and French fries

### BABY LAMB FILLET \$178

Tender, flavorful grilled to your desire, served with roasted veggies, mash & balsamic mint sauce

### LAMB OSSO BUCO \$188

*Oven baked lamb shanks braised for maximum tenderness with mashed potatoes and red wine jus*

### LAMB RACK \$198

Oven baked, pommery mustard, bread crumbs, herbs, with roasted mixed veggies and mint jus

### BBQ BABY BACK RIBS

½ slab \$148/full slab \$268

Succulent US pork ribs char grilled to perfection, with homemade BBQ sauce served with French fries and side salad

### PORK RACK

(French cut black pig) 400gm \$178

Tender juicy premium US pork, served with grilled pine apple, mashed potato & honey mustard sauce

### BBQ CHICKEN \$168

Char-grilled chicken breast with bbq sauce, side salad and French fries

### FAJITAS \$178

Sizzling beef or chicken, with onions, capsicum, flour tortillas, guacamole, sour cream and salsa

### SPRING CHICKEN 800gm \$178

Roasted whole young chicken with natural seasoning and herbs , served with roasted vegetables  
(Please allow 30 minutes roasting time)



## OCEAN GRILL

### SALMON FILLET \$198

Grilled to your preference, served with Ratatouille, mashed potatoes and seared scallops

### SEAFOOD JAMBALAYA \$188

Slow cooked rice with chorizo, bell peppers, celery, mixed seafood, seafood broth and herbs in cast-iron pan

### SEAFOOD PLATTER \$238

Wonder of the sea! king prawns, fish fillet, salmon, calamari, mussels, baby octopus, and sardine

### BOSTON LOBSTER \$258

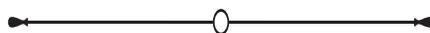
Simply grilled, garlic, butter and herbs, served with side salad (2pcs whole)

### FISH OF THE DAY \$178

Pan fried with olive oil and natural seasoning, with roasted veggies and mashed potatoes

### LOBSTER RISOTTO \$158

Arborio rice slow cooked in lobster broth, shrimp meat, light tomato sauce, ½ Boston lobster and shaved parmesan



Plus 10% service charge



## PASTA

### VODKA ARRABIATA \$128

Pasta "quills" with spicy plump tomato sauce, vodka and fresh basil

### SPAGHETTI CARBONARA \$138

A creamy sauce with bacon, egg yolk and shaved parmesan cheese

### SPAGHETTI MARINARA \$148

Shrimps, clams, fish, calamari, mussels, salmon sautéed in garlic, herbs and chili tomato sauce

### LINGUINI CHICKEN & SPINACH \$138

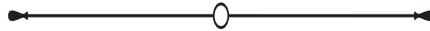
Spinach, cherry tomatoes, bell peppers, grilled chicken, jalapeno s, capers in a white wine garlic sauce

### LINGUINI ALFREDO \$138

Pasta tossed with rich creamy Alfredo sauce

### PENNE BOLOGNESE \$138

This hearty meat sauce with ground veal, carrots, celery, onions and garlic in a roasted plum tomato sauce



## PIZZA

(12 Inch thin crust)

### ITALIAN \$138

Tomato sauce mozzarella, fresh rocket, Parma ham and shaved parmesan

### HAWAIIAN \$138

Tomato sauce, mozzarella, sliced ham and pineapple s

### TRUFFLE MUSHROOMS \$138

Tomato sauce, mozzarella and mixed mushrooms and black truffle paste

### NEW ORLEANS \$148

Tomato sauce, mozzarella, Cajun chicken, bell peppers, spinach and sour cream

### SMOKED SALMON \$138

Tomato sauce, mozzarella, red onions, capers and smoked salmon



## DESSERTS

### MOLTEN CHOCOLATE CAKE \$78

With chocolate sauce, raspberry coulis and vanilla ice cream

### MIXED BERRY CHEESE CAKE \$68

With raspberry coulis and vanilla bean ice cream

### APPLE & SULTANACRUMBLE \$68

Served with ice cream

### GALLIANO PANNA COTTA \$68

Served with berry compote and raspberry coulis

### CHEESE PLATTER \$78

Selection of mixed cheeses served with fruits and crackers



Plus 10% service charge