

SOUP & SALAD

- Wild Mushroom Soup

shimeji, pure white mushrooms & shiitake mushrooms served in a creamy sauce with croutons

6.6
- Caesar Salad

romaine lettuce, soft-boiled egg, croutons, parmigiano cheese, house caesar dressing

8.8
- Add Grilled Chicken \$2.2



APPETIZERS

- Mid Joint Wing

crispy & juicy deep-fried, marinated mid-joint wings served with hot & BBQ sauce

12.8
- Baked Cheesy Nachos

corn chips baked with melted mozzarella cheese, topped with guacamole, sour cream, salsa & jalapeños

8.8
- Chicken Quesadilla

Tortillas wrap with chicken breast, sauteed onion, jalapeño & mozzarella cheese

12.8
- Garlic Bread

4.8
- Truffle Fries

8.8
- French Fries

6.8



BURGER

- Wagyu Burger

180 gm wagyu beef patty, burger bun, aged cheddar cheese, gherkins, tomatoes, lettuce, fries.

24.8

All prices are subjected to 10% service charge and prevailing government tax

Signature dishes

Vegetarian

Beef

Chicken

Prawn

Seafood

FAJITAS

- Beef Tenderloin Fajita

extra juicy & flavorful beef tenderloin, marinated to perfection, paired with mixed greens. served with a tortilla wrap, Monterey Jack cheese, sour cream, & guacamole salsa

26.8
- Chicken Fajita

extra juicy & bursting with flavor, our chicken is marinated to perfection & paired with mixed greens. served in a tortilla wrap with monterey jack cheese, sour cream, & guacamole salsa.

20.8
- Prawn Fajita

prawns, onions, mixed greens, tortilla with monterey Jack cheese, sour cream, guacamole, & salsa

22.2



MEATS & SEAFOOD

- Braised Beef Cheek

slow-cooked beef cheeks in red wine sauce, served with mesclun salad & creamy mashed potatoes

26.6
- Fish & Chip

tempura-battered fish fillet served with tartar sauce & fries

18.8
- Mentaiko Salmon

salmon served with chuka wakame, grilled king oyster mushroom & dumpling skin, accompanied by mentaiko

26.8
- Peri Chicken

boneless chicken thigh marinated in spices & peri-peri sauce, served with coleslaw & mashed potatoes

18.8
- Black Pepper Angus Striploin (250G)

tender juicy 150-day grain-fed angus steak grilled to your choice of perfection, served with fries and salad

28.8

PASTAS

- Prawn & Asparagus Aglio Olio

prawns, linguine, baby asparagus, sliced garlic, red chili, & cherry tomatoes cooked in aglio e olio style

20.8
- Beef Bolognese

linguine tossed with minced beef, tomato sauce, & Parmesan cheese

18.8
- Miso Carbonara

Smoked duck with miso cream, topped with furikake flakes & egg yolks

18.8
- Vegetables Arrabbiata

spaghetti with pomodoro sauce, wild mushrooms, cherry tomatoes, black olives, broccoli, & zucchini

16.8
- Truffle Mushroom

spaghetti, wild mushroom, parmesan cream, truffle oil

16.8



DESSERTS

- Molten Lava Torte

chocolate cake served with summer berries compote & vanilla ice cream

10
- Apple Crumble

chopped apples with a crumb topping, served with vanilla ice cream

8.2
- Mexican Brownie

chocolate drizzled over vanilla ice cream topped with almond flakes

6.8

3 COURSE SET LUNCH  
\$28.80++ PER PAX

Course 1  
Soup of the Day

Course 2  
(Choose One)

- Mentaiko Salmon | Wagyu Burger
- Prawn Fajita | Black Pepper Angus Striploin (250g)

Course 3  
Dessert of the Day  
Self-Service Water station



OUR LOCATIONS

	ROCHESTER T. +65 6684 9897	RAFFLES PLACE T. +65 6336 1228
	KITCHENER T. +65 6428 3160	CHANGI T. +65 6444 0590
	NTU CAMPUS T. +65 6513 5780	NTU, ONE NORTH T. +65 6530 3959

FOR EVENTS

