

APPETIZER

SINCE 1967

POTATO WEDGES (V) \$59
Served with curried mayonnaise

GYOZA \$53
Served with Japanese soy sauce

6 MALAYASIAN SATAYS \$85
Choose from chicken, beef or pork, served with spicy peanut sauce

QUESADILLAS (V) (Add \$20 for Chicken Tikka) \$68
Cheese & avocado, served with sour cream

KOREAN FRIED CHICKEN \$79
Crispy fried chicken bites tossed with spicy Korean sauce

VEGETARIAN SPRING ROLLS (V) \$58
Served with sweet chili sauce

CRISPY WHITE BAIT \$89
Served with dill mayo

ONION BHAJI BASKET (V) \$58
The Indian way for onion rings

3 SAMOSAS (V) \$64
Vegetable samosas served with Indian mint sauce

HIMALAYAN MOMO \$62
Nepalese homemade steamed dumplings served with Himalayan pepper & tomato based sauce

CHICKEN LOLLIPOPS \$64
Crispy fried chicken wings served with buffalo sauce

PRAWN TEMPURA ^{NEW} \$98
Prawns, sweet potatoes tempura served w/ turnips puree & soy sauce dipping

NACHOS ^{NEW} \$95
Mozzarella cheese, Guacamole, sour cream and spring onion

SOUP

SINCE 1967

AMAZING DAILY SOUP \$52
OXTAIL SOUP \$52
MUSTARD GREEN SOUP \$52
GAZPACHO (V) ^{NEW} \$52

BRITISH PIE

SINCE 1967

STILTON, LEEK & POTATO PIE (V) \$98

SHEPHERD'S PIE \$116
Minced lamb, mashed potatoes, carrots, celery, green peas & rosemary

STEAK & KIDNEY PIE \$118
Kidney, steak chunks, onion, mushrooms & parsley

ALL ARE MADE FRESH BY HAND EVERYDAY BY OUR CHEFS
Sides to choose from:
Buttered Green Peas, Chips, Mashed Potatoes/ Pickled Red Cabbage
1 side comes free with the pie, for extra sides \$12

SALAD

SINCE 1967

CLASSIC CAESAR SALAD \$88
or with: **AVOCADO** \$98
CHICKEN TIKKA \$95
SMOKED SALMON \$106

THAI BEEF SALAD (GF) \$108

Baby spinach, red onion, nuts, sweet basil and Thai chili dressing

WARM GOAT CHEESE SALAD (V) \$92
Farm salad leaves with fried goat cheese, walnuts, balsamic vinaigrette

SEAFOOD MELI-MELO SALAD (GF) \$104

Salmon chunks, prawns, squid, mussels, fish roe and fresh salad leaves

KALE AND BEET ROOT SALAD (GF) (V) \$90

Kale leaves tossed with cranberry, beetroot, raspberry vinaigrette & walnuts

CHEF'S SALAD \$99

Lettuce, avocado, smoked chicken, crumbled fresh mozzarella cheese, croutons, chilled poached egg, blue cheese dressing

SALAD NIÇOISE ^{NEW} \$96

Russian salad with eggs, anchovies, olives, potato, French beans

CHICKEN TIKKA SALAD (GF) \$92

Mixed bell pepper, onions, mango chutney

PASTA

SINCE 1967

WILD MUSHROOM & PESTO PENNE (V) \$98

Served with wild mushroom

SPAGHETTI VONGOLE \$118

Clams, garlic, chili and parsley

MARINARA ANGEL HAIR \$118

Mussels, squid, scallops & prawns cooked in tomato basil sauce

SPAGHETTI CARBONARA \$83

Pasta in cream sauce with an egg yolk, bacon, garlic and parsley

SPAGHETTI BOLOGNESE \$83

Ground beef and pork in tomatoes, herbs and garlic sauce

PENNE PUTTANESCA ^{NEW} \$92

Olives, capers, anchovies, chilli, tomato base

“ADDITIONAL \$20 FOR GLUTEN FREE SPAGHETTI”

(GF) = GLUTEN FREE
(V) = VEGETARIAN

SANDWICHES

SINCE 1967

“ABC SPECIAL BURGERS”

BEEF BURGER \$116

Served with cheese, bacon, lettuce and secret sauce on homemade brioche bun

CHICKEN BURGER \$102

Served with lettuce, tomato and secret sauce on homemade brioche bun

GRILLED CHEESE SANDWICH (V) ^{NEW} \$94

Semi-dried tomatoes, avocado, spinach and gruyere cheese on multi grains bread tower

NEW YORK RUEBEN \$99

The one and only, with pastrami, Swiss cheese, sauerkraut and Calypso sauce, on grilled rye bread

CLUB SANDWICH \$92

Chicken, gammon ham, fried egg and bacon stacked on toasted double-decker brown bread with mayonnaise served w/ tomato salad

NANNWICH \$82

Freshly baked naan bread, garnished with chicken tikka, mint chutney and salad

SIMPLE SANDWICH \$64

Toasted white, brown, pita, baguette or farmer's loaf with crispy bacon, lettuce and tomato Each Additional Item \$12
Chicken, ham, tuna salad, egg salad, cheese

*PORTION OF CHIPS \$12 EXTRA *

PIZZA

SINCE 1967

PARMA HAM PIZZA ^{NEW} \$92

Parma ham, shaved parmesan, tomato based

MARGARITA PIZZA (V) \$80

Tomato, mozzarella cheese, fresh basil, oregano and garlic

HAWAIIAN PIZZA \$89

Ham and pineapple and mozzarella

PEPPERONI PIZZA \$115

Traditional Italian sausage with tomato

Each Additional Item \$12
Chicken, ham, bacon, cheese, olives, avocado, capsicum, Zucchini, sun-dried tomato, fresh basil, red onion

MAIN COURSE

SINCE 1967

COMMODORE STEAK \$252

Pan-fried rib-eye served with potato wedges, seasonal vegetables and pepper sauce

POACHED HALIBUT \$148

Served with angel hair pasta and tomato sauce

FULL MONTY-ALL DAY BREAKFAST \$99

A classic fry-up with two eggs and practically everything else your doctor should stop you eating

OXTAIL STEW \$172

Slow cooked with carrot, pepper, olive, capers & all spices served with red brown rice

AFRICAN ½ CHICKEN \$145

Served with potato wedges & green salad

SPANISH PAELLA ^{NEW} \$168

Spanish rice cooked with clams, mussel, prawn and chorizo in saffron and paprika

EGGPLANT STUFFED WITH MUSHROOM (V) ^{NEW} \$103

THE ABC FISH AND CHIPS

Beer batter or breaded

Choose your favorite fish to be served with buttered pea and chips
*SUSTAINABLE SEAFOOD

SOLE \$98

SEABASS \$157

EASY MEALS

SINCE 1967

ROASTED IBERICO PORK W/GRILLED MUSHROOM & EGGPLANT \$118

Served with French beans, cherry tomato

MINI SEABASS FISH & CHIP \$89

Served with buttered peas and fries

TRUFFLE CAULIFLOWER RICE (V) \$72

Served with truffle sauce and kewpie mayonnaise
Add \$50 with pan fried scallop

RICE NOODLE WITH HOT & SOUR SOUP \$74

酸辣米線

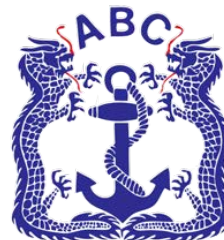
*Add \$12 with marinated pork belly

MINI NEW YORK RUEBEN \$62

The one and only, with pastrami, Swiss cheese, sauerkraut and Calypso sauce, on grilled rye bread

Food Allergies: Please note our kitchen handles seafood, nuts, shellfish, sesame seed, wheat flour, eggs, dairy products & fungus.
Care is taken as much as possible when catering for special requirements. However, responsibility for consuming such a meal remains with the diner.

THE GALLEY
& PATIO



INDIAN CURRIES

SINCE 1967

WITH YOUR FAVORITE **MASALA CURRY (GF)** OR **MAKHANI (GF)**

Stewed in a mildly spiced tomato-based cream

PALAK (GF)

Spinach, mildly spiced tomato-based cream

VINDALOO (GF) 🌶️🌶️🌶️

An extra hot and tangy sauce with fresh spices and ginger

MYSORE MASALA (GF) 🌶️

Simmered in a spicy tomato sauce with dried red chili

MADRAS (GF)

Hot and tangy coconut sauce with curry leaves

KASHMIRI (GF)

Fruity mild kashmiri curry

AJMERI (GF)

Fruity mild mango coriander based curry

CHICKEN \$98

LAMB \$132

VEGETABLE \$84

PANEER \$88

FISH \$112

PRAWN \$149

INDIAN SNACKS

SINCE 1967

MASALA DOSA (V) \$67

Served with special dal & mild curry sauce

PLAIN DOSA (V) \$57

Served with special dal & mild curry sauce

SAMOSA CHAAT (V) \$76

Smashed samosa, yogurt, chickpeas, spices

ABC PANI PURI SPECIAL (V) \$56

Potato, green peas, mint filling on puff puri balls,
mung sprouts juice

NORTH INDIAN THALI SET

-MUTTON \$158

-VEGETARIAN \$127

INDIAN SPECIALITIES

SINCE 1967

MURGH TIKKA (GF) \$108

Boneless chicken leg marinated in yogurt and spices and
baked in our tandoor oven

CHICKEN TIKKA MASALA (GF) \$108

Boneless chicken tikka in masala curry

TANDOORI SALMON (GF) \$169

with broccoli, pulao rice and makhani sauce

SEABASS MALABAR CURRY (GF) \$159

Pan fried seabass, spices, baby Thai eggplant, tangy gravy &
crispy kale

BANANA LEAF CHICKEN CURRY (GF) 🌶️ \$117

Spicy chettinad curry served with rice, aloo jeera, raita and
mango chutney

MUTTON JAHANGIRI (GF) \$148

Slow cooked home style lamb chunks with bones, tangy
gravy

INDIAN BIRYANI (GF)

-LAMB \$139

-CHICKEN TIKKA \$118

-VEGETARIAN \$96

ALOO GOBI (GF) (V) \$84

Cauliflower and potato sauteed with fresh tomatoes, ginger
and coriander

DAL TADKA (GF) (V) \$84

Yellow lentils, home style cooked with fresh herbs and spice

DAL MAKHANI (V) \$95

Mixed lentils with butter, garlic and spice

SIDE DISHES

-PARATHA \$29

-PLAIN, GARLIC OR BUTTER NAAN \$26 \$28 \$28

-MASALA OR PLAIN PAPADUM \$28 \$22

-BASMATI RICE (GF) \$22

-CUCUMBER RAITA (GF) \$29

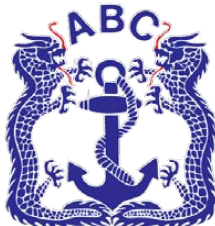
-ONION RAITA (GF) 🆕 \$29

(GF) = GLUTEN FREE

Indian Kitchen Opening Hour:

Mon-Thurs 11am-2:30pm & 5:30pm-9:30pm

Fri-Sun & Public Holiday 11am-9:30pm



CHINESE SPECIALITIES

SINCE 1967

SPECIALITY FRIED RICE

YEUNG CHOW 楊洲炒飯 \$79

MINCED BEEF AND LETTUCE FRIED RICE \$86

生炒牛肉飯 🆕

MUSHROOM FRIED RICE IN TRUFFLE PASTE \$88

黑松菌醬炒飯 (V)

SPECIALITY WOK-FRIED NOODLES

HO FAN 炒河粉 \$83

Heavenly silky rice noodles tossed with

OR CHOW MEIN 炒麵

Very crispy and served separately with

YOUR CHOICE OF :

BEEF, PORK, CHICKEN OR VEGETARIAN

SEASONAL VEGETABLES LARGE \$56 OR SMALL \$36

(According to availability, cooked to your liking) (GF)

WONTON MEIN 雲吞麵 \$78

WOK FRIED CHICKEN AND JAPANESE INANIWA UDON

IN XO SAUCE xo醬干炒雞絲稻庭烏冬 🆕 \$88

SIGNATURE SOUS-BBQ IBERICO PORK WITH FRIED

EGGS 慢燒西班牙叉燒炒蛋 \$126

SWEET & SOUR PORK 咕嚕肉 \$92

CRISPY FARM CHICKEN 炸子雞 \$169

WOK FRIED SCALLOPS & CHICKEN STRIPS WITH

BROCCOLI 西蘭花炒帶子雞 \$139

SALT & PEPPER SQUID 椒鹽鮮魷 \$118

MA PO TOFU 麻婆豆腐 🌶️ \$86

WOK FRIED BEEF FILLET WITH BITTER MELON

涼瓜炒牛肉 \$129

SICHUAN CHILI FISH WITH PICKLED VEGETABLE

酸菜魚 🌶️🌶️ \$172

STEAMED SEABASS FILLET WITH BEAN CURD

麵醬蒸鱸魚 \$158

DRY FRIED GREEN BEANS WITH BLACK BEAN (V)

GARLIC SAUCE 豉椒炒四季豆 \$85

PORK RIB STEW WITH ROASTED GARLIC & SPRING

LETTUCE 🆕

春菜排骨煲 \$125

COLD WHOLE THREADFIN FISH SERVED WITH

PUNING SOYA BEAN PASTE 🆕

潮州凍馬友 \$168

ASIAN

SINCE 1967

BEEF RENDANG (GF) \$132

Slow cooked beef in coconut milk, ginger, galangal,
lemongrass, chili and coconut paste

SINGAPORE FRIED NOODLES \$90

Wok-fried vermicelli garnished with roasted meat, shrimp,
capsicum and sweet pickles

SEAFOOD LAKSA 🌶️🌶️ \$102

A spicy, warming curry noodles soup, garnished with
prawns, fish, bean sprouts and crispy tofu

NASI GORENG \$98

Fried rice served with chicken fillet, shrimps, chili, fried
egg, satay and prawn cracker

SEAFOOD PAD THAI \$118

Stir fried flat noodles with assorted seafood and kumquat
sauce

HAINAN CHICKEN RICE \$110

Chef Paul's Singapore recipe which is now a classified
secret

THAI MINCED PORK 🌶️ \$106

With shallots, garlic, chilli ,sweet basil and lots of lime juice

KOREAN COLD NOODLE SOUP 🆕 \$92

(MUL NAENGMYEON)

Egg, cucumber, Korean noodle, pear

VIETNAMESE PHO BEEF \$102

Sliced beef with vermicelli, turnips, shallots & sweet basil

TERIYAKI SMOKED EEL 🆕 \$136

Served with daikon, seaweed and steamed Japanese rice

THAI VEGETABLE CURRY (V) 🆕 \$104

Mixed vegetable, mushroom & eggplant cooked in Thai
yellow curry served with steamed rice



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