



THE GALLEY AND PATIO

APPETISERS

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| POTATO SKIN | |
| VEGETARIAN POTATO SKIN | \$60 |
| Broccoli florets, topped with Soubise sauce | |
| ITALIAN POTATO SKIN | \$70 |
| Minced Beef, tomato sauce, topped w/melted cheese | |
| NORWEGIAN POTATO SKIN (GF) | \$92 |
| Smoked Salmon, sour cream, capers & dill | |
| GYOZA | \$53 |
| Served with Japanese soy sauce | |
| VEGETARIAN SPRING ROLL | \$58 |
| Served with sweet chili sauce | |
| ONION BHAJI BASKET | \$58 |
| The Indian way for onion rings | |
| POTATO WEDGES | \$59 |
| Served with curried mayonnaise | |
| CRISPY TOFU | \$62 |
| Served with sweet chili 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 | |
| 3 SAMOSAS | \$64 |
| Vegetable samosas served with Indian mint sauce | |
| QUESADILLAS | \$68 |
| Cheese & avocado, served with sour cream | |
| Added with chicken tikka | + \$20 |
| TRUFFLE & POTATO FRIES | \$72 |
| A mix of truffle seasoned crispy fries served with dipping sauces | |
| KOREAN FRIED CHICKEN | \$79 |
| Crispy fried chicken bites tossed with spicy Korean sauce | |
| 6 MALAYASIAN SATAYS | \$85 |
| Choose from chicken, beef or pork, served with spicy peanut sauce | |
| CRISPY WHITE BAIT | \$89 |
| Served with dill mayo | |
| SNACK PLATTER | \$102 |
| Pork Neck, Prawn Cake, Vietnamese Crispy Net Spring Roll & Steamed Mushroom Roll served with sweet chili sauce | |

BRITISH PIE

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| STILTON, LEEK & POTATO PIE | \$98 |
| SHEPHERD'S PIE | \$116 |
| Minced lamb, mashed potatoes, carrots, celery, green peas & rosemary | |
| STEAK & KIDNEY PIE | \$118 |
| Kidney, steak chunks, mushrooms & parsley | |
| ONE SIDE IS INCLUDED WITH YOUR PIE | |
| Each additional item: | |
| Buttered Green Peas / Chips / Mashed Potatoes / Pickled Red Cabbage | + \$12 |

SOUP

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| AMAZING DAILY SOUP | \$52 |
| MUSTARD GREEN SOUP | \$52 |
| CREAMY ASPARAGUS & LEMON SOUP | \$56 |
| CLAM CHOWDER IN BREAD BOWL | \$72 |

SALAD

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| CLASSIC CAESAR SALAD | \$88 |
| • with CHICKEN TIKKA | \$95 |
| • with CHICKEN BREAST | \$95 |
| • with AVOCADO | \$98 |
| • with SMOKED SALMON | \$106 |
| KALE AND BEET ROOT SALAD | \$90 |
| Kale leaves tossed with cranberry, beetroot, raspberry vinaigrette & walnuts | |
| CHICKEN TIKKA SALAD | \$92 |
| Mixed bell pepper, onions, mango chutney | |
| GREEN MANGO & PRAWN SALAD | \$95 |
| Shredded green mango, carrot and cucumber with cooked prawns, fresh herbs and crushed peanuts, tossed in a zesty lime and fish sauce dressing with a hint of chili | |
| TOMATO & AVOCADO SALAD | \$96 |
| Tomatoes, avocado, buffalo mozzarella, balsamic vinegar | |
| CHEF'S SALAD | \$99 |
| Lettuce, avocado, smoked chicken, crumbled fresh mozzarella cheese, croutons, chilled poached egg, blue cheese dressing | |
| SEAFOOD MELI-MELO SALAD | \$104 |
| Salmon chunks, prawns, squid, mussels, fish roe and fresh salad leaves | |
| THAI BEEF SALAD | \$108 |
| Baby spinach, red onion, nuts, sweet basil and Thai chili dressing | |

EASY MEALS

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| MINI NEW YORK RUEBEN | \$62 |
| The one and only, with pastrami, Swiss cheese, sauerkraut and Calypso sauce, on grilled rye bread | |
| MINI HO FAN | \$68 |
| 炒河粉 Heavenly silky rice noodles tossed with Your choice with : Beef / Pork / Chicken / Vegetarian | |
| RICE NOODLE WITH HOT & SOUR SOUP | \$74 |
| Added with marinated pork belly | + \$12 |
| MINI SEABASS FISH & CHIP | \$89 |
| Served with buttered peas and fries | |
| ROASTED IBERICO PORK W/GRILLED MUSHROOM & EGGPLANT | \$118 |
| Served with French beans, cherry tomato | |

MAIN COURSE

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| THE ABC FISH AND CHIPS | |
| Served with buttered pea and chips | |
| • SOLE | \$98 |
| • SEABASS | \$157 |
| (Beer batter or breaded) | |
| TO ENJOY SUSTAINABLE SEAFOOD | |
| FULL MONTY-ALL DAY BREAKFAST | \$99 |
| A classic fry-up with two eggs and practically everything else your doctor should stop you eating | |
| BAKED RATATOUILLE & ZUCCHINI- EGGPLANT LAYER | \$108 |
| Layers of zucchini and eggplant baked with slow-cooked Provençal ratatouille and tomato braising sauce | |
| PAN FRIED SARDINES | \$132 |
| Angel hair pasta and tomato sauce | |
| SIZZLING CHICKEN FAJITAS - MEXICAN STYLE | \$135 |
| Marinated grilled chicken strips served on a sizzling hotplate with bell peppers and onions, warm flour tortillas, guacamole, sour cream and tomato salsa on the side | |
| SICILIAN OLIVE CHICKEN | \$142 |
| Slow cooked chicken with olive, basil, capers & all spices served with fettuccine | |
| HONEY BBQ BABY BACK RIBS WITH FRIES & CRUNCHY APPLE SLAW | \$149 |
| Slow-cooked baby back pork ribs glazed with smoky honey-BBQ sauce, served with sweet potato fries and crunchy apple & cabbage slaw | |
| SESAME-SEARED TUNA STEAK | \$152 |
| Sesame seared tuna steak served with Asian greens, mashed potatoes and soy ginger sauce | |
| OXTAIL STEW | \$172 |
| Slow cooked with carrot, pepper, olive, capers & all spices served with red brown rice | |
| COMMODORE STEAK | \$252 |
| Pan-fried rib-eye served with potato wedges, seasonal vegetables and pepper sauce | |

PASTA

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| 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 | |
| WILD MUSHROOM & TRUFFLE FETTUCCINE | \$90 |
| Fettuccine in a creamy wild mushroom and truffle sauce, finished with parmesan and fresh herbs | |
| SPAGHETTI VONGOLE | \$118 |
| Clams, garlic, chili and parsley | |
| MARINARA ANGEL HAIR | \$118 |
| Mussels, squid, scallops & prawns cooked in tomato basil sauce | |
| Additional Gluten-Free Spaghetti | + \$20 |

PIZZA

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| MARGARITA | \$80 |
| Tomato, mozzarella cheese, fresh basil, oregano and garlic | |
| HAWAIIAN | \$89 |
| Ham and pineapple and mozzarella | |
| SEAFOOD | \$115 |
| Tomato sauce, mozzarella, prawns, squid rings and mussels, baked on a thin crust and finished with garlic, parsley and a squeeze of lemon | |
| PEPPERONI | \$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 | |

SANDWICHES

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| 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 / Pastrami | |
| NANNWICH | \$82 |
| Freshly baked naan bread, garnished with chicken tikka, mint chutney and salad | |
| CLUB SANDWICH | \$92 |
| Chicken, gammon ham, fried egg and bacon stacked on toasted double-decker brown bread with mayonnaise served w/ tomato salad | |
| GRILLED BACON & CHEDDAR CHEESE SANDWICH ON SOURDOUGH | \$92 |
| GRILLED CHEESE SANDWICH | \$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 | |
| PORTION OF CHIPS | + \$12 |
| BEEF BURGER | \$116 |
| Served with cheese, bacon, lettuce and secret sauce on homemade brioche bun | |
| 45OZ USDA PRIME TOMAHAWK | \$1,100 |
| (Limited Quantity - pre order recommended) | |
| Choice of sauces: | |
| Red wine / green peppercorn / bearnaise / lobster cognac butter / dill cream / sorrel | |



CHINESE SPECIALITIES

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| SPECIALTY FRIED RICE | |
| YEUNG CHOW FRIED RICE 楊洲炒飯 | \$79 |
| MINCED BEEF AND LETTUCE FRIED RICE 生炒牛肉飯 | \$86 |
| MUSHROOM FRIED RICE IN TRUFFLE PASTE 黑松菌醬炒飯 | \$88 |
| THAI MINCED PORK FRIED RICE 泰式肉碎炒飯 | \$99 |
| SPECIALTY WOK-FRIED NOODLES | |
| HO FAN - Heavenly silky rice noodles tossed 炒河粉 | \$83 |
| CHOW MEIN - Very crispy and served separately 炒麵 | \$83 |
| Your choice with : Beef / Pork / Chicken / Vegetarian | |
| WONTON MEIN 雲吞麵 | \$78 |
| SEASONAL VEGETABLES (According to availability, cooked to your liking) | Small \$36 / Large \$56 |
| WOK-FIRED CHICKEN AND JAPANESE INANIWA UDON IN XO SAUCE XO醬干炒雞絲稻庭烏冬 | \$88 |
| SPECIALTY STRI-FRIED DISHES | |
| MA PO TOFU 麻婆豆腐 | \$86 |
| SWEET & SOUR PORK 咕嚕肉 | \$92 |
| WOK-FIRED SICHUAN CAULIFLOWER 茴香椰菜花 | \$102 |
| SALT & PEPPER SQUID 椒鹽鮮魷 | \$118 |
| SIGNATURE SOUS-BBQ IBERICO PORK WITH FRIED EGGS 慢燒西班牙叉燒炒蛋 | \$126 |
| WOK-FRIED BEEF FILLET WITH BITTER MELON 涼瓜炒牛肉 | \$129 |
| CHI CHOW OYSTER OMELETTE 潮州蠔餅 | \$138 |
| STIR-FRIED FISH MAW WITH GINGER & SCALLIONS 姜蔥炒鮮魚標 | \$138 |
| WOK-FIRED SCALLOPS & CHICKEN STRIPS WITH BROCCOLI 西蘭花炒帶子雞 | \$139 |
| FRIED FROG LEGS WITH DRIED CHILI AND GARLIC 辣子田雞 | \$128 |
| STEWED EEL WITH ROASTED PORK CLAYPOT 蒜子火腩炆脆鱈 | \$162 |
| CRISPY FARM CHICKEN 炸子雞 | \$169 |
| SICHUAN SOUR & SPICY FISH WITH PICKLED MUSTARD GREENS 酸菜魚 | \$172 |
| CHI CHOW COLD CRAB (潮州凍蟹) 3 DAYS' ADVANCE ORDER REQUIRED | Seasonal Price |

ASIAN

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| CLASSIC SICHUAN COLD NOODLES (V) 四川涼麵 | \$69 |
| SESAME CHICKEN COLD UDON Chilled Japanese udon noodles with shredded chicken, crisp cucumber and spring onion, tossed in a fragrant sesame dressing and finished with toasted sesame seeds and a soft boiled egg | \$82 |
| SINGAPORE FRIED NOODLES Wok-fried vermicelli garnished with roasted meat, shrimp, capsicum and sweet pickles | \$90 |
| VEGETARIAN BIBIMBAP Korean rice bowl with carrot, bean sprouts, zucchini, kimchi, spinach and bibimpap sauce | \$98 |
| Add Beef Bulgogi +\$40 | |
| Add Grilled Chicken +\$32 | |
| NASI GORENG Fired rice served with chicken fillet, shrimps, chili, fried egg, satay and prawn cracker | \$98 |
| SEAFOOD LAKSA A spicy, warming curry noodles soup, garnished with prawns, fish, bean sprouts and crispy tofu | \$102 |
| VIETNAMESE PHO` BEEF Sliced beef with vermicelli, turnips, shallots & sweet basil | \$102 |
| THAI MINCED PORK With shallots, garlic, chilli, sweet basil and lots of lime juice | \$106 |
| SEAFOOD PAD THAI Stir fired flat noodles with assorted seafood and kumquat sauce | \$118 |
| HAINAN CHICKEN RICE Chef Paul's Singapore recipe which is now a classified secret | \$110 |
| BEEF RENDANG Slow cooked beef in coconut milk, ginger, galangal, lemongrass, chili and coconut paste | \$132 |
| KOREAN GOCHUJANG SALMON WITH NOODLES Thin slices of salmon lightly torched or brushed with a sweet spicy gochujang glaze, and served on top of chilled or warm noodles with vegetables, sesame and spring onion | \$146 |



New Items



Vegetarian



Dairy



Nuts



Shellfish



Gluten-Free

Food Allergies: Please be aware that our kitchen handles seafood, dairy products, and fungi. We take great care to accommodate special dietary requests. However, the responsibility for consuming any meal remains with the diner.

INDIAN CURRIES

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| MASALA CURRY FAVORITE Masala powder with all spices | \$84 |
| AJMERI Fruity mild mango coriander based curry | \$88 |
| KASHMIRI Fruity mild kashmiri curry | \$98 |
| MADRAS Hot and tangy coconut sauce with curry leaves | \$112 |
| MAKHANI Stewed in a mildly spiced tomato-based cream | \$132 |
| MYSORE MASALA Simmered in a spicy tomato sauce with dried red chili | \$149 |
| PALAK Spinach, mildly spiced tomato-based cream | \$84 |
| VINDALOO An extra hot and tangy sauce with fresh spices and ginger | \$88 |
| VEGETABLE | \$98 |
| PANEER | \$112 |
| CHICKEN | \$132 |
| FISH | \$149 |
| LAMB | |
| PRAWN | |

INDIAN SNACKS

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| ABC PANI PURI SPECIAL Potato, green peas, mint filling on puff puri balls, mung sprouts juice | \$56 |
| PLAIN DOSA Served with special dal & mild curry sauce | \$57 |
| MASALA DOSA Served with special dal & mild curry sauce | \$67 |
| SAMOSAS CHAAT Smashed samosa, yogurt, chickpeas, spices | \$76 |
| RAGDA PATTIES Popular in North India Street a mashed potato patties and chickpea sauce topped with onion, coriander, tamarind, yogurt sauce | \$76 |
| NORTH INDIAN THALI SET | |
| • VEGETARIAN | \$127 |
| • MUTTON | \$158 |

INDIAN SPECIALITIES

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| ALOO GOBI Cauliflower and potato sauteed with fresh tomatoes, ginger and coriander | \$84 |
| DAL TADKA Yellow lentils, home style cooked with fresh herbs and spice | \$84 |
| DAL MAKHANI Mixed lentils with butter, garlic and spice | \$95 |
| MURGH TIKKA Boneless chicken leg marinated in yogurt and spices and baked in our tandoor oven | \$108 |
| CHICKEN TIKKA MASALA Boneless chicken tikka in masala curry | \$108 |
| BANANA LEAF CHICKEN CURRY Spicy chettinad curry served with rice, aloo jeera, raita and mango chutney | \$117 |
| MUTTON JAHANGIRI Slow cooked home style lamb chunks with bones, tangy gravy | \$148 |
| SEABASS MALABAR CURRY Pan fried seabass, spices, baby Thai eggplant, tangy gravy & crispy kale | \$159 |
| TANDOORI SALMON with broccoli, pulao rice and makhani sauce | \$169 |

SIDE DISHES

- Paratha \$29
- Naan Plain / Garlic / Butter \$26 / \$28 / \$28
- Masala / Plain papadum \$28 / \$22
- Basmati rice \$22
- Cucumber raita \$29
- Onion raita \$29



Indian Kitchen Opening Hour
 Mon-Thurs 11am-2:30pm & 5:30pm-9:30pm
 Fri-Sun & Public Holiday 11am-9:30pm