



## THE GALLEY AND PATIO

### APPETISERS

✦ PADRON PEPPERS	\$52
<b>GYOZA</b>	\$53
Served with Japanese soy sauce	
<b>VEGETARIAN SPRING ROLL</b> 🌿	\$58
Served with sweet chili sauce	
<b>ONION BHAJI BASKET</b> 🌿	\$58
The Indian way for onion rings	
<b>POTATO WEDGES</b> 🌿	\$59
Served with curried mayonnaise	
✦ <b>CRISPY TOFU</b>	\$62
Served with sweet chili sauce	
<b>HIMALAYAN MOMO</b>	\$62
Nepalese homemade steamed dumplings served with Himalayan pepper & tomato based sauce	
<b>CHICKEN LOLLIPOPS</b>	\$64
Crispy fried chicken wings served with buffalo sauce	
<b>3 SAMOSAS</b> 🌿	\$64
Vegetable samosas served with Indian mint sauce	
<b>QUESADILLAS</b>	\$68
Cheese & avocado, served with sour cream	
Added with chicken tikka ..... + \$20	
<b>KOREAN FRIED CHICKEN</b>	\$79
Crispy fried chicken bites tossed with spicy Korean sauce	
<b>6 MALAYASIAN SATAYS</b> 🌿	\$85
Choose from chicken, beef or pork, served with spicy peanut sauce	
<b>CRISPY WHITE BAIT</b>	\$89
Served with dill mayo	
✦ <b>SNACK PLATTER</b>	\$102
Pork Neck, Prawn Cake, Vietnamese Crispy Net Spring Roll & Steamed Mushroom Roll served with sweet chili sauce	

### BRITISH PIE

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

Everything is made fresh  
by hand daily by our Chefs!

### SOUP

<b>AMAZING DAILY SOUP</b>	\$52
<b>OXTAIL SOUP</b>	\$52
✦ <b>MUSTARD GREEN SOUP</b>	\$52
✦ <b>CLAM CHOWDER IN BREAD BOWL</b>	\$72

### SALAD

<b>CLASSIC CAESAR SALAD</b>	\$88
• with CHICKEN TIKKA	\$95
• with CHICKEN BREAST	\$95
• with AVOCADO	\$98
• with SMOKED SALMON	\$106
<b>KALE AND BEET ROOT SALAD</b> 🌿🌿🌿	\$90
Kale leaves tossed with cranberry, beetroot, raspberry vinaigrette & walnuts	
<b>CHICKEN TIKKA SALAD</b> 🌿	\$92
Mixed bell pepper, onions, mango chutney	
<b>WARM GOAT CHEESE SALAD</b>	\$92
Farm salad leaves with fired goat cheese, walnuts, balsamic vinaigrette	
<b>TOMATO &amp; AVOCADO SALAD</b> 🌿🌿	\$96
Tomatoes, avocado, buffalo mozzarella, balsamic vinegar	
<b>CHEF'S SALAD</b> 🍷	\$99
Lettuce, avocado, smoked chicken, crumbled fresh mozzarella cheese, croutons, chilled poached egg, blue cheese dressing	
<b>SEAFOOD MELI-MELO SALAD</b> 🌿🌿🌿	\$104
Salmon chunks, prawns, squid, mussels, fish roe and fresh salad leaves	
<b>THAI BEEF SALAD</b> 🌿	\$108
Baby spinach, red onion, nuts, sweet basil and Thai chili dressing	

### EASY MEALS

✦ <b>MINI NEW YORK RUEBEN</b> 🍷	\$62
The one and only, with pastrami, Swiss cheese, sauerkraut and Calypso sauce, on grilled rye bread	
<b>RICE NOODLE WITH HOT &amp; SOUR SOUP</b>	\$74
Added with marinated pork belly ..... + \$12	
<b>TRUFFLE CAULIFLOWER RICE</b> 🌿🌿	\$72
Served with truffle sauce and kewpie mayonnaise	
Added with pan fried scallop ..... + \$50	
<b>MINI SEABASS FISH &amp; CHIP</b>	\$89
Served with buttered peas and fries	
<b>ROASTED IBERICO PORK W/GRILLED MUSHROOM &amp; EGGPLANT</b>	\$118
Served with French beans, cherry tomato	

### MAIN COURSE

<b>THE ABC FISH AND CHIPS</b>	
Served with buttered pea and chips	
• <b>SOLE</b>	\$98
• <b>SEABASS</b>	\$157
(Beer batter or breaded)	
TO ENJOY <u>SUSTAINABLE SEAFOOD</u>	
<b>FULL MONTY-ALL DAY BREAKFAST</b>	\$99
A classic fry-up with two eggs and practically everything else your doctor should stop you eating	
✦ <b>PUMPKIN RISOTTO</b> 🌿	\$103
✦ <b>PAN FRIED SARDINES</b>	\$132
Angel hair pasta and tomato sauce	
✦ <b>SICILIAN OLIVE CHICKEN</b>	\$142
Slow cooked chicken with olive, basil, capers & all spices served with fettuccine	
<b>POACHED HALIBUT</b>	\$148
Served with angel hair pasta and tomato sauce	
<b>OXTAIL STEW</b>	\$172
Slow cooked with carrot, pepper, olive, capers & all spices served with red brown rice	
✦ <b>LAMB SOUVLAKI</b>	\$172
Lamb leg kebab served with pita bread and Tzatziki	
<b>COMMODORE STEAK</b>	\$252
Pan-fried rib-eye served with potato wedges, seasonal vegetables and pepper sauce	
<b>45OZ USDA PRIME TOMAHAWK</b>	\$1,100
(Limited Quantity - pre order recommended)	
Choice of sauces:	
Red wine / green peppercorn / bearnaise / lobster cognac butter / dill cream / sorrel	

### PASTA

<b>SPAGHETTI CARBONARA</b>	\$83
Pasta in cream sauce with an egg yolk, bacon garlic and parsley	
<b>SPAGHETTI BOLOGNESE</b>	\$83
Ground beef and pork in tomatoes, herbs and garlic sauce	
<b>SPAGHETTI VONGOLE</b> 🍷	\$118
Clams, garlic, chili and parsley	
<b>MARINARA ANGEL HAIR</b> 🍷	\$118
Mussels, squid, scallops & prawns cooked in tomato basil sauce	
.....	
Additional Gluten-Free Spaghetti 🌿	+ \$20

### PIZZA

<b>MARGARITA</b> 🌿	\$80
Tomato, mozzarella cheese, fresh basil, oregano and garlic	
<b>HAWAIIAN</b>	\$89
Ham and pineapple and mozzarella	
✦ <b>AVOCADO</b>	\$96
Avocado, tomato and mozzarella	
<b>PEPPERONI</b>	\$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

<b>BEEF BURGER</b> 🍷	\$116
Served with cheese, bacon, lettuce and secret sauce on homemade brioche bun	
<b>SIMPLE SANDWICH</b>	\$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	
<b>NANNWICH</b>	\$82
Freshly baked naan bread, garnished with chicken tikka, mint chutney and salad	
<b>CLUB SANDWICH</b>	\$92
Chicken, gammon ham, fried egg and bacon stacked on toasted double-decker brown bread with mayonnaise served w/ tomato salad	
✦ <b>VIETNAMESE BANH MI BITES</b>	\$92
Crispy baguette stuffed with pork, Vietnamese pickled carrots and daikon	
<b>GRILLED CHEESE SANDWICH</b> 🌿	\$94
Semi-dried tomatoes, avocado, spinach and gruyere cheese on multi grains bread tower	
<b>NEW YORK RUEBEN</b>	\$99
The one and only, with pastrami, Swiss cheese, sauerkraut and Calypso sauce, on grilled rye bread	
.....	
PORTION OF CHIPS	+ \$12



## CHINESE SPECIALITIES

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	Small \$36 Large \$56 (According to availability, cooked to your liking)	
WOK-FIRED CHICKEN AND JAPANESE INANIWA	.....	\$88
UDON IN XO SAUCE XO醬干炒雞絲稻庭烏冬		
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
✦ WOK FRIED KILAN WITH PRESERVED MEAT 芥蘭炒臘味	.....	\$112
✦ CHICKEN CLAYPOT WITH SHALLOTS 蔥頭雞煲	.....	\$120
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
WOK-FIRED SCALLOPS & CHICKEN STRIPS WITH BROCCOLI 西蘭花炒帶子雞	.....	\$139
✦ STEWED EEL WITH ROASTED PORK CLAYPOT 蒜子火腩炆脆鱔	.....	\$162
CRISPY FARM CHICKEN 炸子雞	.....	\$169
✦ FISH SLICES ON SICHUAN CHILI SOUP BASE 水煮魚	.....	\$172
✦ LAMB CLAYPOT 羊腩煲	.....	\$252

## ASIAN

SINGAPORE FRIED NOODLES	\$90
Wok-fried vermicelli garnished with roasted meat, shrimp, capsicum and sweet pickles	
✦ VEGETARIAN BIBIMBAP	\$98
Korean rice bowl with carrot, bean sprouts, zucchini, kimchi, spinach and bibimpap sauce	
NASI GORENG	\$98
Fired rice served with chicken fillet, shrimps, chili, fried egg, satay and prawn cracker	
SEAFOOD LAKSA	\$102
A spicy, warming curry noodles soup, garnished with prawns, fish, bean sprouts and crispy tofu	
VIETNAMESE PHO` BEEF	\$102
Sliced beef with vermicelli, turnips, shallots & sweet basil	
THAI MINCED PORK	\$106
With shallots, garlic, chilli, sweet basil and lots of lime juice	
SEAFOOD PAD THAI	\$118
Stir fired flat noodles with assorted seafood and kumquat sauce	
HAINAN CHICKEN RICE	\$110
Chef Paul's Singapore recipe which is now a classified secret	
BEEF RENDANG	\$132
Slow cooked beef in coconut milk, ginger, galangal, lemongrass, chili and coconut paste	
✦ THAI CRISPY FISH	\$169
Served with shallots, garlic, chilli, sweet basil and lots of lime juice	



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

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

## INDIAN SNACKS

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

## INDIAN SPECIALITIES

ALOO GOBI	\$84
Cauliflower and potato sauteed with fresh tomatoes, ginger and coriander	
DAL TADKA	\$84
Yellow lentils, home style cooked with fresh herbs and spice	
DAL MAKHANI	\$95
Mixed lentils with butter, garlic and spice	
MURGH TIKKA	\$108
Boneless chicken leg marinated in yogurt and spices and baked in our tandoor oven	
CHICKEN TIKKA MASALA	\$108
Boneless chicken tikka in masala curry	
BANANA LEAF CHICKEN CURRY	\$117
Spicy chettinad curry served with rice, aloo jeera, raita and mango chutney	
MUTTON JAHANGIRI	\$148
Slow cooked home style lamb chunks with bones, tangy gravy	
SEABASS MALABAR CURRY	\$159
Pan fried seabass, spices, baby Thai eggplant, tangy gravy & crispy kale	
TANDOORI SALMON	\$169
with broccoli, pulao rice and makhani sauce	
INDIAN BIRYANI	
• Vegetarian	\$96
• Chicken tikka	\$118
• Lamb	\$139
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