



THE GALLEY AND PATIO

APPETISERS

◆ PADRON PEPPERS	\$52
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
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

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

 Everything is made fresh by hand daily by our Chefs!

SOUP

AMAZING DAILY SOUP	\$52
OXTAIL SOUP	\$52
◆ MUSTARD GREEN SOUP	\$52
◆ CLAM CHOWDER IN BREAD BOWL	\$72

SALAD

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	
WARM GOAT CHEESE SALAD	\$92
Farm salad leaves with fired goat cheese, walnuts, balsamic vinaigrette	
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

◆ MINI NEW YORK RUEBEN	\$62
The one and only, with pastrami, Swiss cheese, sauerkraut and Calypso sauce, on grilled rye bread	
RICE NOODLE WITH HOT & SOUR SOUP	\$74
Added with marinated pork belly	+ \$12
TRUFFLE CAULIFLOWER RICE	\$72
Served with truffle sauce and kewpie mayonnaise	
Added with pan fried scallop	+ \$50
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

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	
◆ PUMPKIN RISOTTO	\$103
Angel hair pasta and tomato sauce	
◆ PAN FRIED SARDINES	\$132
Angel hair pasta and tomato sauce	
◆ SICILIAN OLIVE CHICKEN	\$142
Slow cooked chicken with olive, basil, capers & all spices served with fettuccine	
POACHED HALIBUT	\$148
Served with angel hair pasta and tomato sauce	
OXTAIL STEW	\$172
Slow cooked with carrot, pepper, olive, capers & all spices served with red brown rice	
◆ LAMB SOUVLAKI	\$172
Lamb leg kebab served with pita bread and Tzatziki	
COMMODORE STEAK	\$252
Pan-fried rib-eye served with potato wedges, seasonal vegetables and pepper sauce	
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	

PASTA

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	
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

MARGARITA	\$80
Tomato, mozzarella cheese, fresh basil, oregano and garlic	
HAWAIIAN	\$89
Ham and pineapple and mozzarella	
◆ AVOCADO	\$96
Avocado, tomato and mozzarella	
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

BEEF BURGER	\$116
Served with cheese, bacon, lettuce and secret sauce on homemade brioche bun	
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	
◆ VIETNAMESE BANH MI BITES	\$92
Crispy baguette stuffed with pork, Vietnamese pickled carrots and daikon	
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



CHINESE SPECIALITIES

SPECIALTY FRIED RICE	
YEUNG CHOW FRIED RICE	\$79 楊洲炒飯
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	\$99 泰式肉碎炒飯
SPECIALTY WOK-FRIED NOODLES	
HO FAN - Heavenly silky rice noodles tossed	\$83 炒河粉
CHOW MEIN - Very crispy and served separately	\$83 炒麵
Your choice with : Beef / Pork / Chicken / Vegetarian	
WONTON MEIN	\$78 雲吞麵
SEASONAL VEGETABLES	Small \$36 (According to availability, cooked to your liking)
	Large \$56
WOK-FIRED CHICKEN AND JAPANESE INANIWA	
UDON IN XO SAUCE	XO醬干炒雞絲稻庭烏冬
SPECIALTY STRI-FRIED DISHES	
MA PO TOFU	\$86 麻婆豆腐
SWEET & SOUR PORK	\$92 咕嚕肉
WOK-FIRED SICHUAN CAULIFLOWER	\$102 茴香椰菜花
SALT & PEPPER SQUID	\$118 椒鹽鮮魷
WOK FRIED KILAN WITH PRESERVED MEAT	\$112 芥蘭炒臘味
CHICKEN CLAYPOT WITH SHALLOTS	\$120 蔥頭雞煲
SIGNATURE SOUS-BBQ IBERICO PORK WITH FRIED EGGS	\$126 慢燒西班牙火腿炒蛋
WOK-FRIED BEEF FILLET WITH BITTER MELON	\$129 涼瓜炒牛肉
WOK-FRIED SCALLOPS & CHICKEN STRIPS WITH BROCCOLI	\$139 西蘭花炒帶子雞
STEWED EEL WITH ROASTED PORK CLAYPOT	\$162 蒜子火腩炆脆鱈
CRISPY FARM CHICKEN	\$169 炸子雞
FISH SLICES ON SICHUAN CHILI SOUP BASE	\$172 水煮魚
LAMB CLAYPOT	\$252 羊腩煲

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
Fried 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, chili, 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, chili, sweet basil and lots of lime juice	



INDIAN CURRIES

MASALA CURRY FAVORITE	\$84
Masala powder with all spices	
AJMERI	\$84
Fruity mild mango coriander based curry	
KASHMIRI	\$95
Fruity mild kashmiri curry	
MADRAS	\$95
Hot and tangy coconut sauce with curry leaves	
MAKHANI	\$108
Stewed in a mildly spiced tomato-based cream	
mysore masala	\$108
Simmered in a spicy tomato sauce with dried red chili	
PALAK	\$108
Spinach, mildly spiced tomato-based cream	
VINDALOO	\$117
An extra hot and tangy sauce with fresh spices and ginger	
VEGETABLE	\$117
PANEER	\$148
CHICKEN	\$148
FISH	\$159
LAMB	\$169
PRAWN	\$169

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

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 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	\$96
• Vegetarian	\$118
• Chicken tikka	\$139
• Lamb	
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