

APPETIZER

SINCE 1967

- ITALIAN POTATO SKIN** \$69
Minced Beef, tomato sauce, topped w/melted cheese
- NORWEGIAN POTATO SKIN (GF)** \$87
Smoked Salmon, sour cream, capers & dill
- VEGETARIAN POTATO SKIN** \$57
Broccoli florets, topped with Soubise sauce
- TEX-MEX POTATO SKIN** \$62
Sour cream, tomato salsa, green diced chili, bacon crumble, dry-fried chopped onion & cayenne pepper
- ABC COLD CUT PLATTER** \$138
Served with olives, gherkins, cheese and baguette
- POTATO WEDGES** \$59
Served with curried mayonnaise
- HONEY ROASTED BUFFALO WINGS** \$67
Served with blue cheese ranch dips, celery sticks
- GYOZA** \$43
Japanese pan-fried dumplings sprinkled with sesame seeds and served with Japanese soya sauce
- 6 MALAYSIAN SATAYS (GF)** \$79
Choose from chicken, beef or pork, served with spicy peanut sauce
- QUESADILLAS** \$59
Cheese & avocado, served with sour cream
- KOREAN FRIED CHICKEN** \$76
Crispy fried chicken bites tossed with spicy Korean sauce
- VEGETARIAN SPRING ROLLS** \$54
Served with sweet chili sauce
- CRISPY WHITE BAIT** \$89
Served with dill mayo, lemon wedges
- ONION BHAI BASKET** \$55
The Indian way for onion rings
- 3 SAMOSAS** \$60
Vegetable samosas served with Indian mint sauce
- NACHOS** \$94
Mozzarella cheese, guacamole, sour cream & spring onion
- BARBEQUED PORK PUFF** \$58
Honey roasted barbequed pork, stuffed in puff pastry
- HIMALAYAN MOMO** \$53
Nepalese homemade steamed dumplings served with Himalayan pepper & tomato based sauce

SOUP

SINCE 1967

- AMAZING DAILY SOUP** \$48
- TOM YUM SOUP (GF)** NEW \$48
- MUSTARD GREENS (CHINESE) (GF)** \$48

SALAD

SINCE 1967

- CLASSIC CAESAR SALAD** \$64
or with: **AVOCADO** \$75
CHICKEN TIKKA \$79
SMOKED SALMON \$86
- THAI BEEF SALAD (GF)** \$76
Baby spinach, red onion, nuts, sweet basil and thai chili dressing
- WARM GOAT CHEESE SALAD** \$79
Farm salad leaves with fried goat cheese, walnuts, balsamic vinaigrette
- SALAD NICOISE (GF)** \$82
Russian salad with eggs, anchovies, olives, potato and French beans
- SEAFOOD MELI-MELO SALAD (GF)** \$87
Salmon chunks, prawns, squid, mussels, fish roe and fresh salad leaves
- KALE AND BEET ROOT SALAD (GF)** \$76
Kale leaves tossed with cranberry, beetroot, raspberry vinaigrette
- CHEF'S SALAD** \$80
Lettuce, avocado, smoked chicken, crumbled fresh mozzarella cheese, croutons, chilled poached egg, blue cheese dressing
- DOLMADAKIA** \$78
Vine leaves stuffed with rice served with olives, pine nuts and greens
- CHICKEN TIKKA SALAD (GF)** \$79
Mixed bell pepper, onions, mango chutney

PASTA & PIZZA

SINCE 1967

- WILD MUSHROOM AND TRUFFLE FETTUCCHINE** \$96
Mushroom and truffle creamy paste, parsley
- SPAGHETTI VONGOLE** \$89
Clams, garlic, chili and parsley
- MARINARA ANGEL HAIR** \$98
Mussels, squid, scallops & prawns cooked in tomato basil sauce
- SPAGHETTI CARBONARA** \$75
Pasta in cream sauce with an egg yolk, bacon, garlic and parsley
- SPAGHETTI BOLOGNESE** \$75
Ground beef and pork in tomatoes, herbs and garlic sauce
- CHICKEN TIKKA PIZZA** \$96
Chicken tikka, onion and mozzarella
- MARGARITA PIZZA** \$74
Tomato, mozzarella cheese, fresh basil, oregano and garlic
- HAWAIIAN PIZZA** \$80
Ham and pineapple and mozzarella
- PEPPERONI PIZZA** \$110
Traditional Italian sausage with tomato

*(GF) = GLUTEN FREE



SANDWICHES

SINCE 1967

- PRAWNS BRIOCHE** \$89
Prawns, avocado, lettuce, dill curried mayonnaise on toasted brioche
- MERGUEZ SANDWICH** \$82
Grilled merguez, caramelized onions, cilantro, crispy baguette
- BURGER** \$82
US beef patty in a large sesame bun served w/coleslaw on side
- GRILLED CHEESE SANDWICH** \$79
Semi-dried tomatoes, avocado, spinach & gruyere cheese on multi grains bread tower
- NEW YORK RUEBEN** \$89
The one and only, with pastrami, Swiss cheese, sauerkraut and Calypso sauce, on grilled rye bread
- CLUB SANDWICH** \$72
Chicken, gammon ham, fried egg and bacon stacked on toasted double-decker brown bread with mayonnaise served w/ tomato salad
- NAANWICH** \$73
Freshly baked naan bread, garnished with chicken tikka, mint chutney and salad
- SIMPLE SANDWICH** \$45
Toasted white, brown, pita, baguette or farmer's loaf with crispy bacon, lettuce and tomato
Each Additional Item \$8
Chicken, ham, corned beef, tuna salad, egg salad, cheese
- IMPOSSIBLE BURGER** IMPOSSIBLE FOOD \$98
*PORTION OF CHIPS \$6 EXTRA *

BRITISH PIE

SINCE 1967

- SHEPHERD'S PIE** \$98
Minced lamb, mashed potatoes, carrots, celery, green peas & rosemary
- STEAK & KIDNEY PIE** \$107
Kidney, steak chunks, carrots, mushrooms & parsley
- FISH PIE** \$102
Salmon, prawns, mussels & dill

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 \$6

*Food Allergies: Please note our kitchen handles seafood, nuts, shellfish, sesame seeds, 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.

MAIN COURSE

SINCE 1967

- COMMODORE STEAK** \$215
Pan-fried rib-eye served with steak potatoes, seasonal vegetables and pepper sauce
- BBQ SPARE RIBS** \$152
Full slab pork ribs served with steak fries, coleslaw
- FULL MONTY - ALL DAY BREAKFAST** \$96
A classic fry-up with two eggs and practically everything else your doctor should stop you eating
- GRILLED LAMB CHOP** NEW \$209
Served with baby vegetables, finger potatoes and thyme sauce
- VEAL OSSOBUCCO** NEW \$192
Served with spinach and mashed potato
- SESAME SEARED TUNA STEAK** \$166
Served with asian greens, mashed potatoes, soy ginger sauce
- SEAFOOD PAELLA** NEW \$187
Seafood, chorizo and saffron base
- AFRICAN 1/2 CHICKEN** \$145
Served with steak fries & green salad
- EGGPLANT STEW WITH CHICKPEAS** \$98
- THE ABC FISH AND CHIPS**
Beer batter, deep-fried or breaded, shallow-fried
Choose your favorite fish to be served with buttered pea and chips
- *SUSTAINABLE SEAFOOD
- SOLE HALIBUT SEABASS** \$92 \$154 \$157



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 and very slightly creamy

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

\$92

LAMB

\$126

VEGETABLE

\$79

PANEER

\$84

FISH

\$97

PRAWN

\$139

INDIAN SNACKS

SINCE 1967

MASALA DOSA

Served with special dal & mild curry sauce

\$63

PLAIN DOSA

Served with special dal & mild curry sauce

\$52

SAMOSAS CHAAT

Smashed samosa, yogurt, chickpeas, spices

\$63

ABC PANI PURI SPECIAL

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

\$52

MUMBAI PAO

Minced goat meat, green peas, blended spices served with buns

\$79

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INDIAN SPECIALITIES

SINCE 1967

MURGH TIKKA (GF)

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

\$108

CHICKEN TIKKA MASALA (GF)

Boneless chicken tikka in masala curry

\$108

TANDOORI SALMON (GF)

Our smoky garam masala-like taste, flaky and rich salmon served with broccoli, pulao rice and makhani sauce

\$159

SEABASS MALABAR CURRY (GF)

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

\$149

PAN-SEARED ANDHRA COBIA STEAK

Marinated in-house w/ secret blend of spices, served w/mint & tamarind chutney, rockets, curry leaves

\$152

BANANA LEAF CHICKEN CURRY (GF)

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

\$117

MUTTON JAHANGIRI (GF)

Slow cooked home-style lamb chunks with bones, tangy gravy

\$128

INDIAN BIRYANI (GF)

- LAMB

\$133

- CHICKEN TIKKA

\$112

- FISH

\$108

- VEGETARIAN

\$87

NORTH INDIAN THALI SET

- MUTTON

\$128

- VEGETARIAN

\$97

ALOO GOBI (GF)

Cauliflower and potatoes sauteed with fresh tomatoes, ginger and coriander leaves

\$79

DAL TADKA (GF)

Yellow lentils, home-style cooked with fresh herbs and spices

\$79

DAL MAKHANI (GF)

Mixed lentils with butter, garlic and spice

\$82

SIDE DISHES:

- PARATHA

\$20

- PLAIN, GARLIC OR BUTTER NAAN

\$20

- MASALA OR PLAIN PAPADUM

\$28

- BASMATI RICE (GF)

\$18

- CUCUMBER RAITA (GF)

\$20

***(GF) = GLUTEN FREE**



CHINESE SPECIALITIES

SINCE 1967

SPECIALITY FRIED RICE

YEUNG CHOW

楊洲炒飯

\$74

SUN-DRIED SALTY FISH AND CHICKEN

鹹魚雞粒炒飯

\$82

MUSHROOM FRIED RICE IN TRUFFLE PASTE

黑松菌醬炒飯

\$83

SPECIALITY WOK-FRIED NOODLES

HO FAN 炒河粉

Heavenly silky rice noodles tossed with

\$79

OR CHOW MEIN 炒麵

Very crispy and served separately with

\$79

YOUR CHOICE OF :

BEEF, PORK, CHICKEN OR VEGETARIAN

SEASONAL VEGETABLES LARGE \$46 OR SMALL \$25

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

WONTON MEIN 雲吞麵

\$59

LAMB CLAYPOT

羊腩煲

\$189

FRIED FROG LEGS WITH DRIED CHILI AND GARLIC

辣子田雞 

\$125

WOK-FRIED CHICKEN AND JAPANESE UDON

IN XO SAUCE xo醬干炒雞烏冬

\$82

SIGNATURE SOUS-VIDE BBQ IBERICO PORK

WITH FRIED EGGS 慢燒西班牙叉燒炒蛋

\$118

SWEET & SOUR PORK 咕嚕肉

\$79

FISH SLICES ON SICHUAN

CHILI SOUP BASE 水煮魚 

\$188

MA PO TOFU 麻婆豆腐

\$82

CRISPY FARM CHICKEN 炸子雞

\$197

CHICKEN CLAYPOT WITH SHALLOTS

蔥頭雞煲

\$99

STIR FRIED SICHUAN THREE PEPPER

PORK BELLY 四川花椒炒五花腩 

\$116

WOK-FRIED SCALLOPS & CHICKEN STRIPES

WITH BROCCOLI

西蘭花炒帶子雞

\$136

WOK-FRIED SICHUAN CAULIFLOWER

茴香椰菜花

\$97

ASIAN

SINCE 1967

BEEF RENDANG (GF)

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

\$149

SINGAPORE FRIED NOODLES

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

\$98

SEAFOOD LAKSA

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

\$98

NASI GORENG

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

\$94

SEAFOOD PAD THAI

Stir fried flat noodles with assorted seafood and kumquat sauce

\$108

HAINAN CHICKEN RICE

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

\$112

PORK KATSU CURRY

Pork cutlet served with fragrant rice, pickles and Japanese curry

\$109

THAI MINCED PORK

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

\$106

VIETNAMESE PHO` BEEF

Sliced beef with vermicelli, turnips, shallots & sweet basil

\$102

TERIYAKI SMOKED EEL

Served with daikon, seaweed and steamed Japanese rice

\$126

SOFT SHELL CRAB YELLOW THAI CURRY

Stir fried with eggs, celery, onions, served with steamed rice

\$137

JAPANESE BRAISED PORK BELLY

Slow-cooked Pork Belly in mixed spices, mirin based soup served with steamed Japanese rice

\$119

IKAN PARI BAKAR

Grilled sting ray fish in banana leaf with a special homemade sambal sauce, served with steamed rice

\$165

