


SNACKS & SHARING PLATTERS

WINGS

BLACK TRUFFLE	28
SPICY KOREAN 	24
SALTED YOLK	24

FRENCH FRIES 

BLACK TRUFFLE & PARMESAN	18
SICHUAN MALA	16
CLASSIC	16

SWEET POTATO FRIES 

BLACK TRUFFLE & PARMESAN	18
SICHUAN MALA	16
CLASSIC	16

PRAWN COCKTAIL 

mango emulsion, crushed pink pepper, espelette chilli, coriander cress	24
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EGGPLANT BRUSCHETTA

baba ganoush, vine tomato, basil pesto, micro green, olive oil, balsamic	18
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CHEF'S SIGNATURE

WAGYU BEEF SHORT RIB 

port wine jus, tortilla, cornichon, pickled onion, chilli aioli, lettuce	138
<b>Preparation time: 20 to 25 minutes</b>	for 3 to 4 persons

PHILLY STEAK SANDWICH

tenderloin, italian provolone, blue cheese, piquillo pepper, jalapeño, button mushrooms, onions	48
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MINI WAGYU BEEF SLIDERS

cheddar, caramelised onions, tomato, gherkins, barbecue sauce	34, 3 pieces
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CHEESE & CHARCUTERIE PLATTER 

manchego, brie, morbier, parma ham, beef bresaola, salame rosette, dried fruits, nuts, crackers, olives, lavosh	58 for 2 persons
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SAUSAGE PLATTER 

veal sausage, pork & herb sausage, chicken & cheese sausage, pretzel, sauerkraut, dijon mustard, wholegrain mustard	42
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YAKITORI

roasted sesame seeds, togarashi, assorted tsukemono	24
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GRILLED LOBSTER QUESADILLA 

boston lobster, mozzarella, bechamel sauce, chilli aioli	46
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TORTILLA CHIPS 

guacamole, tomato salsa, cheese dip	24
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vegetarian



contains pork



contains shellfish










chef's recommendation

Prices are in Singapore Dollars and subject to service charge and prevailing government taxes.  
Menu is subject to change without prior notice. Our staff will be pleased to assist with dietary requirements.

## PLANT-BASED SPECIALS

INSALATA DI CAPRESE 	28
tomato, basil pesto, kalamata olives, italian burrata, baby rocket, balsamic reduction	
GRILLED ZUCCHINI PLATTER 	26
baba ganosh, sundried tomato, kalamata olives, micro greens, balsamic reduction	
CHEESY MUSHROOM & TRUFFLE ARANCINI 	26
tomato fondue, parmesan cheese	
KUNG PAO 'CHICKEN' [MEATLESS] 	24
dried chilli, cashew nuts	
VEGGIE QUESADILLA 	26
caramelised onion, trio pepper, sauteed mushroom, jalapeno, mozzarella, chilli aloli	
MONGOLIAN SPICED KEBAB 	28 for 4 sticks
spice-marinated impossible meat skewers with mint and pistachio pesto	
SURF & TURF SLIDERS 	34 for 3 pieces
plant-based patty, crabless cake, aged cheddar, caramelised onion, tomato, gherkins, jalapeno aioli	

## PIZZA

FOUR CHEESES	36
mozzarella, roquefort, manchego, brie	
MARGHERITA 	36
vine tomato, mozzarella, fresh basil	
VEGGIE LOVER 	36
grilled zucchini, red peppers, sauteed mushroom, feta	
OLD NANYANG STORY 	40
chicken and beef satay, peanut gravy, pineapple, ketupat, onion	
SEAFOOD MELODY  	42
calamari, mussel, tiger prawn, pimento, olives, garlic	
GRILLED UNAGI & TAMAGO YAKI 	42
teriyaki-glazed eel, japanese thick omelette, zuke mono	
PROSCIUTTO & TRUFFLE 	48
sliced black truffle, parma ham, baby arugula	

## DESSERTS

BAILEYS TIRAMISU	24
CRISPY TARO ROLL WITH YAM PASTE	18
BELGIUM WAFFLE	14
ICE CREAM AND SORBET	12
Madagascar Vanilla / Chocolate Hazelnut / Uji Matcha / Blueberry Sorbet	