

# Cardinal Point

## ENTRÉES

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| <b>PEARL'S FISH SANDWICH</b> 200<br><i>Melted Aged Cheddar, House Tartar on Brioche Bun, Herring Caviar with House Cut French Fries</i> | <b>BEEF SHORT RIBS</b> 360<br><i>Slow Cooked USDA Short Ribs, Green Peas, Rustic Mashed Potatoes with Caramelized Sweet Soy Sauce</i> |
| <b>WAGYU BURGER</b> 220<br><i>Bacon, Cheddar, Red Onion, Lettuce, Tomato with House Cut French Fries</i>                                | <b>FILET MIGNON 180g</b> 380<br><i>USDA Prime, Herb Butter &amp; Baby Carrots with Truffle Potato Gratin or Mashed Potato</i>         |
| <b>CHICKEN PARM</b> 280<br><i>Hand-Breaded Chicken Breast, Buffalo Mozzarella, House Marinara, Basil with House Salad</i>               |   |

## PIZZAS

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|  <b>MARGHERITA</b> 160<br><i>Mozzarella, Fresh Basil &amp; House Marinara</i>                                       | <b>PEPPERONI PEPPERONI</b> 220<br><i>Mozzarella &amp; House Marinara</i>                               |
|  <b>SUMMER GARDEN</b> 180<br><i>Zucchini, Bell Peppers, Shallots, Black Olives, Mozzarella &amp; House Marinara</i> | <b>THE ANTINORI</b> 220<br><i>Chipolata Sausage, Mozzarella, Mushroom, Arugula &amp; Aged Parmesan</i> |
| <b>CHEESE GALORE</b> 220<br><i>Brie, Mozzarella, Parmesan, Blue Cheese &amp; Mini Burratas</i>   | <b>ADAM &amp; EVE</b> 240<br><i>Mozzarella, Pesto, Mortadella &amp; Truffle Homemade Ricotta</i>       |

## PARTY FOOD

*sharing is caring*

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|  <b>GOLDEN PAN-FRIED DUMPLINGS</b> 100<br><i>Crispy Golden Skin &amp; Juicy Filling</i>       |  <b>GUACAMOLE &amp; CHIPS</b> 160<br><i>Freshly Made Guacamole, Pico de Gallo with Homemade "Totopos"</i> |
|  <b>CRISPY SHRIMP SPRING ROLLS</b> 110<br><i>Thai Sweet Chili Sauce</i>                       | <b>WAGYU SLIDERS</b> 180<br><i>100% Ozaki Beef, Classic Condiments</i>   |
|  <b>CRISPY PAN-FRIED PORK BUNS</b> 120<br><i>Doubanjiang</i>                                  | <b>CHARCUTERIE PLATE</b> 360<br><i>Salchichón, Jamón, Pistachio Mortadella with Olives &amp; Pickles</i>   |
|  <b>TRUFFLE FRIES</b> 130<br><i>House Cut French Fries, Aged Parmesan &amp; Truffle Aioli</i> |  |

## SOMETHING SWEET

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|  <b>MANGO POMELO SAGO</b> 60<br><i>A Traditional Hong Kong Dessert</i>  | <b>CLASSIC BAKED VANILLA CHEESECAKE</b> 130<br><i>Raspberry Coulis &amp; Lemon Zest</i>   |
|  <b>DEEP-FRIED LAVA SESAME RICE BALLS</b> 90<br><i>Crunchy Outside, Soft &amp; Chewy Inside Flowing with Lava</i> | <b>FIVE-LAYER DARK CHOCOLATE CAKE</b> 140<br><i>White Chocolate &amp; Baileys Whipped Cream</i>   |
| <b>MADAGASCAR VANILLA ICE CREAM</b> 90<br><i>Homemade Mixed Berries Ragout</i>   |  <b>MONT BLANC</b> 150<br><i>Crunchy Meringue, Whipped Cream &amp; Chestnut Vernicelli</i> |



## APPETIZERS

### CLASSIC CAESAR 120

*Baby Gem Lettuce, Romaine Hearts, Crispy Pork Torrezno, Anchovies, Garlic Croutons & Aged Parmesan*

✦ *Grilled Organic Chicken Breast +120*

### QUINOA SALAD 130

*Cucumbers, Tomatoes, Olives, Feta Cheese, Red Onion & a Simple Greek Vinaigrette*

### GLOUCESTER COBB SALAD 130

*Iceberg, Romaine, Grilled Chicken, Egg, Beets, Tomatoes, Cheddar, Smoked Bacon & Avocado*

### CHORIZO CHEESE BIKINI 140

*Spanish Iberico Chorizo, Mozzarella & Truffle*

### LOBSTER BISQUE 145

*Puff Pastry & Fino Sherry*

### SPICY TUNA RICE CRACKERS 150

*Akami Tuna, Spicy Mayo & Chives*

### LAMB KOFTAS 160

*Spiced Minced Lamb, Pita with Yogurt Dressing*

### STEAK TARTARE 180

*Polmard Beef, Pickles, Purple Onions, Capers, Anchovies, Dijon & Aged Parmesan*

### CARDINAL PORK TACOS 180

*Corn tortilla, Roasted Spanish Pork, Roasted Pineapple, Onion, Coriander & Salsa*

### CRAB CAKES 180

*Mango Salsa & Cajun Aioli*

### LOBSTER ROLL 220

*Lobster, Celery & Mayonnaise on Homemade Potato Chips*

### CAVIAR

*Served with Pancake Blinis, Red Onion, Chives & Crème Fraîche*

**SMOKED HERRING CAVIAR 50g 350**

**KRISTAL CAVIAR 30g 550**

## COCKTAILS

### SEXY TROPICAL

150

#### LARRY BIRD

*Plantation Pineapple Stiggins', Suze Gentian, Bitter Bianco, Pineapple Skin*

#### WEST FACE KILLA

*Absolut Vodka, Bitter Aperitivo, Poblano, Passion Fruit, Pineapple, Lime, Peychaud's*

#### JUNGLE GIMLET

*London Dry Gin, Dry Vermouth, Aloe Vera, White Peppercorn, Guava*

#### BOUJIE BANANA

*Jameson Irish Whiskey, Allspice, Banana, Kakigori Ice*

### NEW WAVE

160

#### PANDAN HIGHBALL

*Gin, Mandarin, Pandan, Aggressively Carbonated*

#### LOVE & THUNDER

*Absolut Vodka, Pisco, Beetroot, Dill, Cacao, Makrut Lime Leaf*

#### SANDIA MARGARITA

*Altos Blanco, Mezcal Espadin, Fernet Hunter Granit, Aperol, Agave Nectar, Green Sichuan, Fresh Watermelon, Spicy Stuff*

#### SPAGHETTI WESTERN

*Rye Whiskey, Cochi Americano, Campari, Fresh Marinara, White Balsamic*

## COFFEE & TEA

### BLACK

50

*(Americano, Espresso)*

### MILK

60

*(Macchiato, Latte, Flat White or Cappuccino)*

✦ *Oat, Skim or Almond Milk +10*

### LOOSE LEAF TEA

*(English Breakfast Tea, Jasmine Green Tea, Earl Grey Tea, Peppermint Tea or Chamomile Tea)*

60