

Salads

- THE GARDEN SALAD v** 120
Mixed Greens, Snap Peas, Zucchini, Ribbons of Heirloom Carrots, Cucumber with Honey
- GLOUCESTER COBB SALAD** 140
Iceberg, Romaine, Grilled Chicken, Egg, Beets, Tomatoes, Cheddar, Smoked Bacon & Avocado
- BURRATA & TOMATO** 150
Heirloom Cherry Tomatoes, Basil Oil & Balsamic

FOR SHARING

- SNOW CRAB, MOZZARELLA, JALAPENO SPRING ROLL** 140
Hoisin-ponzu Sauce
- HOMEMADE MEATBALLS** 150
100% Angus Beef & Marinara Sauce
- GUACAMOLE & CHIPS v** 160
Freshly Made Guacamole, Pico de Gallo with Homemade "Totopos"
- WAGYU SLIDERS** 3pcs 180
100% Ozaki Beef, Classic Condiments
- SPANISH PICANTE CHORIZO SAUSAGE** 180
White Wine, Green Pepper Sauce
- ITALIAN COLD CUTS** 220
Mortadella, Parma Ham, Milano Salami

- REUBEN SLIDERS** 4pcs 240
House Pastrami, Swiss cheese, Yellow Mustard, Hawaiian Sweet Roll
- CHEESE BOARD** 280
Fontina, Taleggio, Comté, Parmigiano

Pizzas

- MARGHERITA v** 160
Mozzarella, Fresh Basil & House Marinara
- SUMMER GARDEN v** 180
Zucchini, Bell Peppers, Shallots, Black Olives, Mozzarella & House Marinara
- CHEESE GALORE** 220
Brie, Mozzarella, Parmesan, Blue Cheese & Mini Burratas
- PEPPERONI PEPPERONI** 220
Mozzarella & House Marinara
- THE ANTINORI** 220
Chipolata Sausage, Mozzarella, Mushroom, Kale & Aged Parmesan
- ADAM & EVE** 220
Mozzarella, Pesto, Mortadella & Truffle
Homemade Ricotta

ALWAYS TRUFFLING

- SKINNY FRIES v** 130
House Cut French Fries, Aged Parmesan, Black Truffle & True Aioli
- CHORIZO CHEESE BIKINI v** 150
Spanish Ibérico Chorizo, Mozzarella & Truffle
- MUSHROOM CROQUETTES** 5pcs 160
Truffle Mayo

SPECIALTY

- CLASSIC CAESAR** 120
Baby Gem Lettuce, Romaine Hearts, Crispy Pork Torrezno, Anchovies, Garlic Croutons & Aged Parmesan
+ Grilled Organic Chicken Breast +50
- LOBSTER BISQUE** 145
Puff Pastry & Fino Sherry
- FOIE GRAS TERRINE** 150
Caramelised Onion Jam, Brioche Toast
- TOSTADA TRIO** 220
Beef Tartar with Aged Parmesan Cheese | Tuna Belly Crudo with Smoked Caviar | Taramasalata "Cod Roe" with Chives & Black Olives Tapenade

Steak & Fries

Grain Fed Butcher's Cut,
Chimichurri Sauce,
Skinny Fries or The Garden Salad
300

SANDWICHES & BURGERS

- Skinny Fries or The Garden Salad
- FISH BURGER** 180
Melted Aged Cheddar, House Tartar on Brioche Bun
- CHICKEN PARM** 200
Golden Brown Chicken Fillet, Pepperoni, Marinara, Spinach, Jalapeño, Baguette
- CLASSIC BURGER** 240
Ozaki beef, Bacon, Cheddar, Onion Jam, Classic Condiments, Brioche Bun

Homemade Pasta

- SQUID INK LINGUINE** 200
Lobster Sauce, Mediterranean Baby Squid
- CHORIZO SPAGHETTI** 200
Spicy Ibérico Chorizo, White Wine, Garlic, Chilli & Parsley
- BEEF CHEEK PAPPARDELLE** 220
Slow Cooked beef, Orange zest, Parmigiano Reggiano

Cocktails

- SEXY TROPICAL** 150
Drinks using some of our favourite ingredients from Asia & beyond

PANDAN HIGBALL
London Dry Gin, Mandarin, Pandan, Aggressively Carbonated

GLASS MARGARITA
Altos Tequila Blanco, Mezcal Espadin, Agave Nectar, Tomato, Watermelon, Chili, Lime

WEST FACE KILLA
Absolut Vodka, Khoosh Bitter, Poblano, Passionfruit, Pineapple, Lime, Peychaud's Bitters

SHISO DAIQUIRI
Plantation 3 Stars White Rum, Shiso, Kaffir Lime Leaf, Apricot, Calvados, Lime

- HIGH SPIRITED** 160
Boozy bangers that wont quit...

LARRY BIRD
Stiggins Pineapple Rum, Suze Gentian, Bitter Bianco, Pineapple Skin Cordial

COCONUT OLD FASHIONED
Rum Blend, Nikka Frontier, Okinawan Black Sugar, Loads of Coconut

CHOCONANA
Ketel One, Sunny Cream Imo Shochu, Banana, Creme de cacao, Hazelnut, Chocolate bitters

- DISCO TINIS** 170
Silly drinks from a silly time

THE APPLE MARTINI
Iichiko Shochu, Ketel one, Calvados, Dolin dry, Elderflower, Sour Green Apple

THREE OLIVE MARTINI
Prepared with your choice of The Botanist Gin or Absolut Elyx Vodka, Mancino Bianco, White Balsamic, Blue Cheese Stuffed Olives

LYCHEE MARTINI
Tanqueray Gin, Sweet Potato Shochu, Provencal Rosé, Bepi Tosolini Aperitivo

SOMETHING SWEET

- MADAGASCAR VANILLA VANILLA ICE CREAM** 90
Homemade Mixed Berries Ragout
- CLASSIC BAKED VANILLA CHEESECAKE** 120
Raspberry Coulis & Lemon Zest
- TIRAMISU** 120
Coffee, Frangelico & Mascarpone Cream
- FIVE-LAYER DARK CHOCOLATE CAKE** 140
White Chocolate & Baileys Whipped Cream