



Beef



Chicken



Lamb



Seafood



Vegetarian



Recommended

Please inform our friendly servers of any dietary requirements or serious allergies.

All prices are subject to a 10% service charge and prevailing GST.

Thank you, and we wish you a pleasant dining experience with us.

First Impression



Grilled Corn Ribs / 10

*Fire-grilled corn ribs, chilli oil.
Simple, smoky, irresistible.*



First Impression



K.F.C. / 12

Krispy Fried Cauliflower

*Lightly battered cauliflower florets,
drizzled with house mustard aioli.*

Crunchy mischief on a plate.



First Impression



One of Each / 15

Three tartares — beef, salmon and tuna on patatas bravas. One of each, perfect and ready to impress.



First Impression



Butternut Pumpkin Stracciatella / 16

*Charred butternut pumpkin,
fresh stracciatella, granola.
Comfort with a little fire.*



First Impression



Fish Tacos / 18 (3 pcs)

*Crispy codfish, soft tortillas,
tangy Thai green sauce, fresh coriander.
A playful bite with every fold.*



First Impression



Grilled Octopus / 26

*Fire-grilled octopus, romesco sauce,
beef chorizo butter.*

Tender, smoky, unforgettable.



Pasta



Mushroom Risotto / 20

*Wood-fired wild mushroom risotto,
grana padano cheese, wood-fired mushrooms.
Soft, earthy and utterly indulgent.*



Pasta



Beef Cheek Rigatoni / 26

Fresh rigatoni pasta, beef cheek ragu, grana padano cheese. Rich, hearty and slow braised to perfection.



Pasta



Wood-Fired Squid Ink Frutti di Mare / 26

*Squid ink pasta, bounty of seafood,
fresh herbs. Dark, smoky and
full of oceanic charm.*



Mains



Grilled Organic Chicken / 32

Fire-grilled half organic chicken, harissa marinade. Juicy, flavour-packed and satisfying.



Mains



Wood-Fired Lamb Shoulder / 38

*Tender lamb, arugula, red chimichurri sauce.
Robust flavours, perfectly balanced
with a smoky finish.*



Mains



Atlantic Miso Cod Fish / 39

Atlantic cod fish, XO sauce, negi shio, herb oil. Flame-kissed, tender and bursting with umami goodness.



Fresh Off The Grill



Picanha 200g / 36

*Succulent Brazilian cut, seared to perfection.
Smoky edges with a melt-in-your-mouth centre.*



Choice of Sauce

Black Garlic Aioli | Peppercorn Sauce | Honey Pommery Mustard

Fresh Off The Grill



Argentinian Striploin 200g / 38

*Classic cut, seared with precision,
tender to the last bite.*



Choice of Sauce

Black Garlic Aioli | Peppercorn Sauce | Honey Pommery Mustard

Fresh Off The Grill



Argentinian Ribeye 250g / 40

*Juicy, marbled ribeye with deep, beefy flavour.
Tender, bold and ready to impress.*



Choice of Sauce

Black Garlic Aioli | Peppercorn Sauce | Honey Pommery Mustard

Fresh Off The Grill



Wagyu Striploin MB 6/7 250g / 88

Buttery and deeply savoury with a robust flavour and beefy intensity.



Choice of Sauce

Black Garlic Aioli | Peppercorn Sauce | Honey Pommery Mustard

To Share



Australian Beef Shortplate / 98

Australian beef shortplate, slow-braised for 12 hours. Served with garlic confit, kimchi, pickled radish and romaine lettuce. Rich, hearty and worth every bite.



To Share



Oud-Grilled Mix Meat Platter / 188

Picanha, snail sausage, whole organic chicken, lamb shoulder with beef jus. A feast for the table, best enjoyed together.



To Share



Sides to Savour

Lobster Mac & Cheese / 16



To Share



Sides to Savour

Creamed Spinach / 14



To Share



Sides to Savour

Garlic Fries / 11



Sweets



Burnt Cheese Cake / 16

A velvety cheesecake with a caramelised top. Perfectly balanced with a subtle sweetness and a distinct caramel note.

Sweets



Grandma's Banana Cake / 16

Moist banana cake with vanilla ice cream and caramel sauce. Old-school comfort with a golden, buttery touch.



Sweets



Classic Tiramisu / 18

Rich mascarpone cheese layered with coffee-soaked sponge. Indulgent and timeless.

Sips



Cin Cin!

Coconut Cloud Matcha / 16 gls

Sips



Cin Cin!

Lychee Lagoon / 14 gls

Sips



Cin Cin!

Tamarind Margarita / 12 gls

Sips



Cin Cin!

Shirley Temple / 12 gls

Sips



Cin Cin!

Cold Brew Lemon Tea / 10 gls

Sips



Premium Soda

Franklin & Sons Soda / 12 gls

Lemonade, Grapefruit Soda or Ginger Ale.

Sips



Artisanal Tea (Hot)

- **Marrakesh Mint** / 14

*Green tea, peppermint leaves,
spearmint leaves, lemongrass.*

Sips



Artisanal Tea (Hot)

- **Lily of the Field** / 14
*Oolong tea, lily buds, eucalyptus,
marigold petals.*

Sips



Artisanal Tea (Hot)

- **Nymph of the Nile** / 14

Organic white tea, Persian pink rose, rosehips, Egyptian basil, strawberry leaves.

Sips



Alcohol-Free Wine

- **Non 3** [14 gls • 75 btl]
Toasted Cinnamon & Yuzu.

Sips



Alcohol-Free Wine

- **Non 5** [14 gls • 75 btl]
Lemon Marmalade & Hibiscus.

Sips



Alcohol-Free Wine

- **Cabernet Sauvignon** [14 gls • 75 btl]
Dark Berries & Soft Tannins.

Sips



Alcohol-Free Wine

- **Chardonnay** [14 gls • 75 btl]
Buttery Apple & Toasty Oak.

Sips



Soft Drinks

Coke, Coke Zero, Sprite / 6 gls

Sips



**Free-Flow
Purezza Water / 3 per pax**

Still or Sparkling.



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