



LIVE OYSTERS

(Please check with our friendly crew for the availability of oysters) **All Oysters Served with Sherry Vinaigrette & Lemon Wedge**

Canadian Pacific Oyster (1/2Doz)	20	Aust. Tasmanian Oyster(1/2Doz)	24
N. Zealand Oysters (1/2Doz)	22	ADD ON: Yuzu Sorbet with Ikura	3

APPETIZERS

Garlic Bread

Home-made Garlic Butter
5

French Fries

Shoestring Cut . Herb Spiced Salt
5

Truffle Fries

Shoestring Cut . Truffle Oil . Parmesan
9

Beer Battered Calamari

Home-made Honey Tartar
10

Spicy Garlic Tiger Prawns

Garlic . Chilli . Herbs Curry Leaves . White Wine Sauce
15

Asari Sake Clams Bowl

250g of Fresh Clams . Sake Wine Sauce
15

French Style Escargots

Macadamia Nut Pesto . Garlic butter
12

Chilled Octopus Tentacles

Apple Chutney . Trout Roe . Mesclun Leaves
. Balsamic Reduction
12

Angus Beef Carpaccio

Beech Mushrooms . Arugula . Crisp Parmesan
. Foie Gras Shavings
18

Wagyu Beef Tartar

Edible Soil . Soft Boiled Eggs . Fresh Apricot
. Tendril . Fried Capers . Black Caviar
18

Foie Gras

Pan seared Duck Liver . Apple Chutney . Guinness Reduction
18

SOUP / SALADE

Fresh Mushroom Soup

Fresh Creamy Button Mushrooms . A Dash of Cream
9

Roasted Pumpkin Soup

Crab meat . Lumpfish Caviar . A Dash of Cream
11

Strawberry & Avocado Salad

Mesclun . Baby Spinach . Pomelo . Apple Chutney
Almond Flakes . Honey Lemon Dressing
14

Caesar Salad

Romaine Leaves . White Anchovies
. Crisp Bacon . Garlic Croutons
14

KIDS MENU @ 12.80

Breaded Chicken With French Fries

Dory Fish & Chips

Pork Meatballs Spaghetti With Tomato Sauce

Buttermilk Waffles With Crispy Wings And Honey

*All kids menu come with a glass of orange juice or a scoop of vanilla ice-cream

PASTA

Vongole and Bonito Spaghetti

Sautéed Fresh Asari Clams
. Spring Onion Pesto . White Wine Sauce
18

Bratwurst Sausage Carbonara Spaghetti

Crisp Bacon . Onion . Baby Spinach . Egg Yolk
. Grated Parmesan . Carbonara Sauce
19

Chili Crab Linguine

Crispy Lotus Root . Crab Claw Meat . Chef Signature Crab Sauce
20

Tiger Prawns & Scallops Tom Yum Linguine

Sautéed Prawns . Canadian Scallops . Cherry Tomato
. Shimeiji Mushroom . Hot Spicy Tom Yum Sauce
22

Seafood Capellini

Sautéed Tiger Prawns . Canadian Scallops . Squid . Clams
. Fish Slices . French bean . Sake Wine . Black Truffle
. Pistachio Paste.
24

MAINS

Fish & Chips

Dory Fillet . Beer Battered . Shoestring Cut
. Tartar Sauce . Lemon Wedges
18

Grilled Salmon Fillet

Barley & Lentil Rissotto . Orange Supreme
23

Duck Confit

Truffle Mash Potato . Caramelized Apple Sauce
24

Britco Pork Loin Rack

Pumpkin Mash . Grape & Corn Salsa
28

Roasted NZ Rack of Lamb

Buttery Truffle Mash Potato . Arugula
. Berries Guinness Sauce
(min. waiting time 20mins)
30

Black Pearl 100% Wagyu Beef Burger

180g Wagyu Beef Patty . Fried Egg . Romaine Lettuce .
Tomato . Mayonnaise . Gherkin Pickles . Cheddar Cheese
25

Lobster Thermidor (500g)

Shoestring cut . Chef Famous Thermidor Sauce .
Melted Gruyere Cheese
40

SWEET TOOTH

Rhubarb & Banana Crumble

Caramelized banana . Crumble . Vanilla ice cream
(Waiting time min. 10mins)
10

Chocolate Lava Cake

70% Chocolate Cake . Vanilla Ice Cream
(Waiting time min. 15mins)
12

Tiramisu

Strong Espresso Coffee . Baileys Infused in soft Sponge
Cake with light Cream Cheese & Dark Chocolate.
12

Strawberry Pavlova

Light Cream Cheese Frosting
. Chopped Dark Chocolate
10

Crème Brulee

Biscotti
8

Durian Panacotta

Roasted Almond . Yuzu Sorbet
10

Vanilla Ice Cream

Single scoop
3

Yuzu Sorbet

Single scoop
5

Cheese Platter (Choose any three)

Bresse Bleu . St Paulin . Brie . Tartare .
Roqueford . Feta
Served with apple chutney, grapes, dried
apricots and crackers
18