

TAPAS

Marinated Olives	V	NEW	
Char-Grilled Shishito Pepper	V, S	NEW	
Singapore Chili Crab Fondue with Fried Flower Roll			S★
Spicy Tuna Tataki with Crispy Rice Puff			N
Pepperonata Tomato Toast	V		
Braised Beef Short Rib with Barbeque Sauce			S
Chicken Popper			S
Crispy California Maki Roll		SF	
Beef Slider with Charcoal Bun			
Loaded Fries with Beef Ragout		NEW	
Sweet Potato Fries with Rosemary and Parmesan	V	NEW	
Tangy Garlic Prawn			S
Spicy Chicken Mid Wing			
Char-Broiled Calamari with Salsa Verde			★
Pan-Seared Beef Cube with Garlic Sesame Crumb		NEW	

SOUP (served with Homemade Focaccia Bread)

Hearty Minestrone	V, N	
Medley Mushroom Scented with Porcini	V	
French Onion and Beef Oxtail		
Ocean Seafood Bisque		★

SALAD

Burnt Leaves Caesar Salad	P, SF, N	
Mozzarella With Grilled Vegetable Salad	V	
Char-Grilled Broccoli with Romesco Sauce	V, N	NEW
Char-Grilled Octopus Salad		

FLATBREAD

Seafood Pesto	N	
Sustainable Seafood, Pesto		
The Queen	V	
Roma Tomato, Fresh Basil, Arugula		
Hawaiian Chicken Tikka	S★	
Tangy Marinated Chicken, Honey Pineapple, Yoghurt		
Masala Lamb	S	
Spicy Minced Lamb, Yoghurt, Coriander		
Pepperoni & Olives		
Beef Pepperoni, Black Olive		

PASTA

Ocean Seafood Laksa Marinara	S		29
Australian Beef Bolognese Penne			24
Chicken Pesto Linguine	N★		26
Seafood Aglio Olio	S★		29
Rigatoni Arrabiata with Grated Parmesan	V, S	NEW	20
Potato Gnocchi with Creamy Tomato Sauce	V	NEW	22
Classic Baked Beef Ragout Lasagna		NEW	25

JOSPER GRILL SPECIALITY

Serving up the most tenderised and flavoured steak cuts and seafood. Smoky sizzling barbeque with a sense of nostalgia.

Corn-Fed Chicken Leg (250g)	25		
Angus Grain Fed Beef Ribeye (250g)	48		
Angus Grain Fed Beef Sirloin (250g)	36		
Angus Grain Fed Beef T-Bone (300g)	58		
Australian Baby Lamb Chop (300g)	58		
Jumbo King Prawn (300g)	★	38	
Salmon Fillet (250g)	38		
Oriental Maltose Kurobuta Pork Collar (300g)	★	NEW	36
Iberico Pork Chop (350g)	★	NEW	56
Wagyu Beef Burger with French Fries (200g)	29		

ADD ONS

Truffle Butter US Asparagus and Baby Carrot	V	5	
Cheesy Cream Spinach	V	5	
Sautéed Garlic Butter Mushroom	V	5	
Crispy Truffle Parmesan Fries	V	5	
Marinated Citrus Berries Confit Duck Leg	NEW	36	
Whipped Potato Mousseline with Grilled Vegetables			
Slow Cooked Balsamic Rosemary Lamb Shank	★	NEW	38
Truffle Potato Puree with Grilled Vegetables			
Braised Angus Beef Short Rib		46	
Whipped Potato Mousseline with Grilled Vegetables			

SEAFOOD

Saffron Braised Medley Seafood	NEW	34
Prawn, Clam, Mussel, Squid, Seabass, Garlic Bread		
Oven-Baked Sea Bass Fillet En Papillote	NEW	29
Cherry Tomato, Olives, Baby Carrot, Asparagus		

SHARING PLATTER (For 2 to 3 guests)

Mixed Grilled Meat Platter	98
Angus Grain Fed Beef Ribeye, Australian Baby Lamb Chop, Corn-Fed Chicken Leg and Spicy Chicken Mid Wing	
Ocean Seafood Platter	108
Jumbo King Prawn, Mornay Scallop, Char-Broiled Calamari and Salmon Fillet	

DESSERTS

Häagen-Dazs Ice Cream Cup 100ml	8	
Vanilla Belgian Chocolate Strawberry Cookies and Cream Caramel Biscuit and Cream		
Vanilla Crème Brûlée	N★	14
Mango Passion Compote, Pistachio Florentine		
Affogato	16	
Vanilla Ice Cream, Double Espresso		
Sundae	18	
Chocolate, Strawberry, Vanilla		

V - Vegetarian | S - Spicy | P - Pork | SF - Seafood | N - Nuts | ★ Chef's Recommendation

Prices are in Singapore dollars, subject to service charge and prevailing government taxes. Please let us know if you have any dietary requirements, food allergies or food intolerances.