

SMOKE & MIRRORS

SNACKS

UMAMI SHIITAKE MUSHROOM CRISPS  GF	16	PERI PERI LIME CRISPS  GF	8
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STARTERS & SHARES

VEGETABLE TEMPURA PLATTER 	18	TRIO OF SLIDERS	24
Purple Sweet Potato, Broccoli, Oyster Mushroom, Pumpkin, Lotus Root, with Tempura Sauce		Buttery brioche bun sliders, grass-fed Australian beef, lettuce, tomato, chipotle mayo & pickles	
NACHOS	28	FRIED WINGS (spicy/non-spicy)	18
Spicy Chicken / Ground Beef <i>Vegetarian Option Available</i> 		SPICY MACKEREL SPRING ROLLS	16
CRISPY PANKO SHRIMP	20	CRISPY FRIES 	12
served with Mentaiko-mayo		Make it Truffle Fries: +4	
GRILLED CHICKEN SATAY	22	TATER TOTS	14
Eight skewers served with peanut sauce, cucumbers & onions		TORTILLA CHIPS 	22
		with homemade guacamole	

SALADS

BURRATA TOMATO SALAD WITH BALSAMIC VINEGAR 	24
CAESAR SALAD 	13
Add chicken: +3	

TORTILLA TACOS 24
8 Hrs Slow-Roasted Lamb Shoulder (3 Pcs)


Spicy Chipotle Chicken with Caramelized Onions (3 Pcs)

Deep Fried Cod with Pineapple and Chipotle Mayo (2 Pcs)

QUESADILLA & MEATS

QUESADILLA	24	BRAISED BEEF CHEEK WITH MASHED POTATOES GF	24
Pulled Pork or Spicy/Non-Spicy Chicken Make it Vegetarian: Portobello Mushroom			
CAJUN CHICKEN LEG WITH ROCKET GF	20	COD FISH GOUJONS WITH CHIPOTLE MAYO	18

THIN-CRUST 8" TORTILLA PIZZAS

REGINA 
Homemade Tomato Sauce, Fresh Basil, Mozzarella & Cheddar
16

HAM & MUSHROOM
Cooked Ham, Button Mushrooms, Tomato Sauce, Mozzarella & Cheddar
18

SWEET ENDINGS

PANNA COTTA WITH RASPBERRY COMPOTE
12

ORANGE-VANILLA FLAN WITH CARAMEL SAUCE
8

GF Gluten Free  Vegetarian

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