

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

8 Hrs Slow-Roasted
Lamb Shoulder (3 Pcs) GF

Spicy Chipotle Chicken with
Caramelized Onions (3 Pcs) GF

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

QUESADILLA & MEATS

QUESADILLA 24 Pulled Pork or Spicy/Non-Spicy Chicken  <i>Make it Vegetarian:</i> Portobello Mushroom		BRAISED BEEF CHEEK WITH MASHED POTATOES GF 24	
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
8

ORANGE-VANILLA FLAN WITH CARAMEL SAUCE
6

GF Gluten Free  Vegetarian

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