

BAR BITES

KAMPONG CHICKEN WINGS (3 pieces).....	12
PECORINO TRUFFLE FRIES	12
GINGER SOY CHICKEN WINGS (3 pieces)	14
LOCAL STYLE CARROT CAKE	14
BEEF MINI BURGER (3 pieces)	16
CHICKEN SATAY & PEANUT SAUCE (8 pieces)..	16
GARLIC BASIL PRAWNS (6 pieces)	16
MANGALICA PORK SAUSAGES.....	18
SALTED EGG PRAWN BALLS.....	22
ROAST PORK "SIU YUK".....	24
SALTED EGG SOFT SHELL CRAB	24

BURGER

served with petite salad / add on fries for \$2



HAWAII STYLE CHICKEN BURGER	18
<i>char grilled chicken thigh, pancetta ham, pineapple, cheddar cheese, oregano & tabasco tomato sauce</i>	
CLASSIC HAMBURGER.....	18
<i>140g of minced beef with onions, tomatoes, pickles & ketchup</i>	
DOUBLE BACON CHEESE BURGER	22
<i>180g of beef patty with bacon, cheddar cheese, lettuce, tomatoes & mayonnaise</i>	

"The perfect DUO companion."

GREENS

SALTED GREEN SOYBEANS.....	10
<i>edamame served warm & tossed with salt</i>	
CAST IRON PETITE SALAD	14
<i>mixed greens with seaweed with sesame soy dressing</i>	
SMOKED DUCK SEASONAL SALAD	16
<i>chef's choice of greens in seasonal dressing</i>	



SMALL PLATES

OYSTER GRATIN.....	12
<i>baked oysters coated with white sauce</i>	
FRIED CHICKEN PIECES	15
<i>seasoned chicken meat in salted spice mix</i>	
GYOZAS	16
<i>pan seared japanese chicken dumplings</i>	
DEEP FRIED OCTOPUS TENTACLE	18
<i>octopus karaage</i>	
CHILLI LIME CRISPY FRIED SQUID	18
<i>pepper salted baby squid with bird's eye chilli, lime jus</i>	
CHEESE, FRUITS, NUTS.....	22
<i>chef's choice of cheese with preserved fruits & mixed nuts</i>	
ITALIAN COLD CURE PROSCIUTTO	24
<i>thinly sliced parma ham with bread & olive oil</i>	
SASHIMI CARPACCIO	28
<i>thinly sliced sashimi</i>	
HAND SLICED JAMON SERRANO.....	28
<i>30-months aged spanish ham with bread & olive oil</i>	

SPECIALTIES

GARLIC FRIED RICE	15
KIMCHI UDON	18
ASSORTED TEMPURA	20
PRAWN TEMPURA	25
SPICY SALMON URAMAKI.....	24
CALIFORNIA URAMAKI	25
SPIDER URAMAKI	26
TUNA AVOCADO URAMAKI	26
NEGITORO CHUMAKI	38
SUSHI NIGIRI	38
REGULAR KUSHIYAKI PLATTER	48
<i>skewered delights featuring pork, beef, chicken meatball & king oyster mushroom</i>	
LARGE KUSHIYAKI PLATTER	68
<i>skewered delights featuring pork, beef, middle wings, prawns, cheese sausage & sweet green peppers</i>	

DESSERTS

VANILLA ICE CREAM	6
MATCHA ICE CREAM	8
BLACK SESAME ICE CREAM	8
YUZU SORBET	8

HOUSEPOUR

	HH	BAR
SPIRITS	12	15
<i>(Gin/Vodka/Rum/Tequila/Bourbon/Whisky)</i>		
WHITE WINE <i>(Sauvignon Blanc)</i>	12	16
RED WINE <i>(Merlot)</i>	12	16
PROSECCO	18	22
CHAMPAGNE	20	28

* Standard house pouring level 4oz
 * Subjected to rolling vintage & availability

BEER

	HH	BAR
DRAFTED BEER		
CARLSBERG	12	16
ASAHI	12	16
ASAHI BLACK	14	18
KRONENBOURG BLANC	14	18
KRONENBOURG LAGER	14	18
CONNOR'S STOUT	16	20
BOTTLE BEER		
CORONA	12	
HOEGAARDEN	12	
HAHN SUPERDRY	14	
PERONI	14	
SOMERSBY APPLE	14	

GIN / VODKA

	GLS	BTL
BOMBAY SAPPHIRE GIN	18	220
TANQUERAY GIN	18	220
HENDRICK'S GIN	20	240
BELVEDERE VODKA	18	220
GREY GOOSE VODKA	18	220

RUM / TEQUILA

	GLS	BTL
BACARDI WHITE RUM	15	200
BACARDI DARK RUM	18	220
CAPTAIN MORGAN RUM	18	220
MYER'S DARK RUM	18	220
PATRON X.O CAFE TEQUILA	25	320
PATRON SILVER TEQUILA	25	320

WHISKY

	GLS	BTL
JACK DANIEL'S	15	200
JOHNNIE WALKER BLACK	15	200
MONKEY SHOULDER	15	200
GLENMORANGIE ORIGINAL	15	220
GLENFIDDICH 12 YEARS	15	220
CHIVAS REGAL 12 YEARS	18	220
BALVENIE 12 YEARS	20	240
GLENLIVET 12 YEARS	20	240
THE MACALLAN 12 YEARS	22	280
GLENLIVET 18 YEARS	25	380
GLENFIDDICH 18 YEARS	25	400

JAPANESE WHISKY

	GLS	BTL
SUNTORY CHITA	18	220
NIKKA ALL MALT	20	240
NIKKA TAKETSURU PURE MALT	20	240
NIKKA "MIYAGIKYO" SINGLE MALT ...	25	280
NIKKA YOICHI SINGLE MALT	25	280

NON ALCOHOLIC

STILL WATER	6.5
SPARKLING WATER	6.5
COKE/DIET COKE	6.5
GINGER ALE	6.5
GINGER BEER	6.5
SPRITE	6.5
BITTER LEMON	6.5
TONIC WATER	6.5

CARTON JUICE

APPLE	6.5
CRANBERRY	6.5
LIME	6.5
MANGO	6.5
ORANGE	6.5
PINEAPPLE	6.5

BREWED COFFEE

ESPRESSO	4
LONG BLACK	4
RISTRETTO	4
MACCHIATO	4
PICCOLO	4
CAPPUCCINO	5
FLAT WHITE	5
LATTE	5
HOT CHOCOLATE	5
MOCHA	5