

	SINCE 1967	
	ITALIAN POTATO SKIN Minced Beef, tomato sauce, topped w/melted cheese	\$72
	NORWEGIAN POTATO SKIN (GF) Smoked Salmon, sour cream, capers & dill	\$97
	VEGETARIAN POTATO SKIN Broccoli florets, topped with Soubise sauce	\$66
	TEX-MEX POTATO SKIN Sour cream, tomato salsa, green diced chili, bacon crumble, dry-fried chopped onion & cayenne pepper	\$69
	POTATO WEDGES Served with curried mayonnaise	\$59
1	GYOZA Japanese pan-fried dumplings sprinkled with sesame seeds and served with Japanese soya sauce	\$49
'	6 MALAYSIAN SATAYS (GF)	\$79

KOREAN FRIED CHICKEN	\$76
Crispy fried chicken bites tossed with spicy Korean sa	uce
VEGETARIAN SPRING ROLLS Served with sweet chili sauce	\$58
 CRISPY WHITE BAIT Served with dill mayo, lemon wedges	\$89

\$55

Choose from chicken, beef or pork, served with spicy

Cheese & avocado, served with sour cream

QUESADILLAS (ADD \$20 FOR CHICKEN TIKKA) \$64

The Indian way for onion rings **3 SAMOSAS** \$60 Vegetable samosas served with Indian mint sauce

Mozzarella cheese, Guacamole, sour cream and spring onion

HIMALAYAN MOMO

ONION BHAJI BASKET

peanut sauce

Nepalese homemade steamed dumplings served with \$58Himalayan pepper & tomato based sauce



AMAZING DAILY SOUP \$48 WHITE BEAN AND WILD RICE SOUP \$48 \$48 **MUSTARD GREEN SOUP (GF)**

Food Allergies: Please note our kitchen handles seafood, nuts shellfish, sesame seeds, wheat flour, eggs, dairy products & fun Care is taken as much as possible when catering for special requirements. However, responsibility for consuming such a meal remains with the dine ______B_C



ASSIC CAESAR SALAD	\$84
or with: AVOCADO	\$95
CHICKEN TIKKA	\$89
SMOKED SALMON	\$106
IAI REEE SALAD (GE)	\$108

THAI BEEF SALAD (GF) Baby spinach, red onion, nuts, sweet basil and thai chili dressing

\$89 **WARM GOAT CHEESE SALAD** Farm salad leaves with fried goat cheese, walnuts, balsamic vinaigrette

SALAD NICOISE (GF) \$92 Russian salad with eggs, anchovies, olives, potato

SEAFOOD MELI-MELO SALAD (GF) \$98 Salmon chunks, prawns, squid, mussels, fish roe and fresh salad leaves

and French beans

KALE AND BEET ROOT SALAD (GF) \$87 Kale leaves tossed with cranberry, beetroot, raspberry vinaigrette & walnuts

CHEF'S SALAD \$96 Lettuce, avocado, smoked chicken, crumbled fresh mozzarella cheese, croutons, chilled poached egg, blue cheese dressing

TOMATO & AVOCADO SALAD (GF) \$92 Tomatoes, avocado, buffalo mozzarella, balsamic vinegar

\$87 **CHICKEN TIKKA SALAD (GF)** Mixed bell pepper, onions, mango chutney



Mushroom and truffle creamy paste, parsley	
SPAGHETTI VONGOLE \$1 Clams, garlic, chili and parsley	12

MARINARA ANGEL HAIR \$118 Mussels, squid, scallops & prawns cooked in tomato basil sauc

SPAGHETTI CARBONARA Pasta in cream sauce with an egg yolk, bacon, garlic and parsle

SPAGHETTI BOLOGNESE Ground beef and pork in tomatoes, herbs and garlic sauce

SPAGHETTI AGLIO OLIO \$88 Spaghetti cooked with garlic, bacon, parmesan,

ADDITIONAL \$20 FOR GLUTEN FREE SPAGHETTI NEW (20 MINS TO PREPARE)

MARGARITA PIZZA Tomato, mozzarella cheese, fresh basil, oregano and garlic

HAWAIIAN PIZZA

\$89 Ham and pineapple and mozzarella

Traditional Italian sausage with tomato *(GF) = GLUTEN FREE

PEPPERONI PIZZA

chili flakes and English parsley



ABC SPECIAL BURGERS

BEEF BURGER \$106 Served with cheese, bacon, lettuce and secret sauce on homemade brioche bun

\$96 - CHICKEN BURGER Served with lettuce, tomato and secret sauce on homemade brioche bun

\$99 **NEW YORK RUEBEN** The one and only, with pastrami, Swiss cheese, sauerkraut and Calypso sauce, on grilled rye bread

\$89 **CLUB SANDWICH** Chicken, gammon ham, fried egg and bacon stacked on

toasted double-decker brown bread with mayonnaise served w/ tomato salad

\$79 **NAANWICH** Freshly baked naan bread, garnished with chicken tikka, mint chutney and salad

\$62 SIMPLE SANDWICH Toasted white, brown, pita, baguette or farmer's loaf with crispy bacon, lettuce and tomato Each Additional Item \$12

Chicken, ham, tuna salad, egg salad, cheese Homemade focaccia add extra \$12

CHEF AURELIEN'S SPECIAL HOMEMADE FOCACCIA SANDWICH 🗘 UNTIL STOCK LASTS FROM THURSDAY ONWARDS

CHICKEN FOCACCIA \$92 Chicken, mozzarella cheese and pesto sauce

MOZZARELLA FOCACCIA Chewy mozzarella, roasted pepper vegetables, pesto sauce

*PORTION OF CHIPS \$12 EXTRA *

\$96

\$110



SHEPHERD'S PIE \$116 Minced lamb, mashed potatoes, carrots, celery, green peas & rosemary

\$119 STEAK & KIDNEY PIE Kidney, steak chunks, carrots, mushrooms & parsley

\$112

FISH PIE

Salmon, prawns, mussels & dill

All are made fresh by hand everyday by our chefs

Sides to choose from: Buttered Green Peas, Chips, Mashed Potatoes/ Pickled Red Cabbage 1 side comes free with the pie, for extra sides \$12



\$252

COMMODORE STEAK

Pan-fried rib-eye served with potato wedges, seasonal vegetables and pepper sauce

BANGER & MASH \$80 Served w/ buttered peas, mashed potatoes & onion sauce

LAMB SOUVLAKI \$168 Lamb leg kebab served with pita bread and Tzatziki

FULL MONTY - ALL DAY BREAKFAST \$96

A classic fry-up with two eggs and practically everything else your doctor should stop you eating

OXTAIL STEW \$162

Slow cooked with carrot, pepper, olive, capers & all spices served with red brown rice

SESAME SEARED TUNA STEAK \$198 Served with asian greens, mashed potatoes,

AFRICAN 1/2 CHICKEN \$145

THE ABC FISH AND CHIPS

Served with potato wedges & green salad

Beer batter or breaded

soy ginger sauce

Choose your favorite fish to be served with buttered pea and chips *SUSTAINABLE SEAFOOD

\$92 SOLE **HALIBUT** \$154 **SEABASS** \$157



ROASTED IBERICO PORK \$118 W/GRILLED MUSHROOM & EGGPLANT Served with French beans, cherry tomato **GRILLED CHICKEN BREAST** \$89 Served with black peppercorn sauce and mixed vegetables MINI SEABASS FISH & CHIP \$89 Served with buttered peas and fries TRUFFLE CAULIFLOWER RICE (V) \$72 Served with truffle sauce and kewpie mayonnaise *Add \$50 with pan fried scallop RICE NOODLE WITH HOT & SOUR SOUP NO

*Add \$12 with marinated pork belly





WITH YOUR FAVORITE MASALA CURRY (GF) OR

MAKHANI (GF)

Stewed in a mildly spiced tomato-based cream

Spinach, mildly spiced and very slightly creamy

VINDALOO (GF)

An extra hot and tangy sauce with fresh spices and ginger

MYSORE MASALA (GF)

Simmered in a spicy tomato sauce with dried red chili

Hot and tangy coconut sauce with curry leaves

KASHMIRI (GF)

Fruity mild kashmiri curry

AJMERI (GF)

Fruity mild mango coriander based curry

CHICKEN	\$96
LAMB	\$126
VEGETABLE	\$79
PANEER	\$84
FISH	\$107
PRAWN	\$149



MASALA DOSA Served with special dal & mild curry sauce	\$63
A PLAIN DOSA	\$52

Served with special dal & mild curry sauce

\$73 **SAMOSA CHAAT**

Smashed samosa, yogurt, chickpeas, spices

ABC PANI PURI SPECIAL \$52 Potato, green peas, mint filling on puff puri balls, mung sprouts juice

NORTH INDIAN THALI SET

- MUTTON	\$148
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-VEGETARIAN \$117

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\$108 **MURGHTIKKA (GF)**

Boneless chicken leg marinated in yogurt and spices and baked in our tandoor oven

CHICKEN TIKKA MASALA (GF) \$108

Boneless chicken tikka in masala curry

\$169 **TANDOORI SALMON (GF)**

Our smoky garam masala-like taste, flaky and rich salmon served with broccoli, pulao rice and makhani sauce

\$196

\$117

SEABASS MALABAR CURRY (GF) \$149

Pan fried seabass, spices, baby thai eggplant, tangy gravy

TANDOORI KING PRAWN(GF) Malabar curry sauce served with naan or rice

BANANA LEAF CHICKEN CURRY (GF) Spicy chettinad curry served with rice, aloo jeera, raita and mango chutney

MUTTON JAHANGIRI (GF) \$138 Slow cooked home-style lamb chunks with bones, tangy gravy

LAMB KEEMA MUTTER \$138 Minced goat meat, green peas, blended with spices

INDIAN BIRYANI (GF)

- LAMB	\$133
- CHICKEN TIKKA	\$112
- FISH	\$108
-VEGETARIAN	\$87

ALOO GOBI (GF) \$79 Cauliflower and potatoes sauteed with fresh tomatoes, ginger and coriander leave

\$79 DALTADKA (GF) Yellow lentils, home-style cooked with fresh herbs and spice

DAL MAKHANI (GF) \$88 Mixed lentils with butter, garlic and spice

SIDE DISHES:

- PARATHA \$26

\$24, \$26 OR \$26 Q - PLAIN, GARLIC OR BUTTER NAAN

\$28/\$22 - MASALA OR PLAIN PAPADUM \$22 - BASMATI RICE (GF)

\$29 - CUCUMBER RAITA (GF)

*(GF) = GLUTEN FREE





SPECIALITY FRIED RICE \$74 YEUNG CHOW 楊洲炒飯

MINCED BEEF AND LETTUCE FRIED RICE \$84 生炒牛肉飯

\$83 MUSHROOM FRIED RICE IN TRUFFLE PASTE 黑松菌醬炒飯

SPECIALITY WOK-FRIED NOODLES \$79 HO FAN 炒河粉 Heavenly silky rice noodles tossed with \$79

OR CHOW MEIN 炒麵 Very crispy and served separately with YOUR CHOICE OF :

IN XO SAUCE xo醬干炒雞鳥冬

BEEF, PORK, CHICKEN OR VEGETARIAN

SEASONAL VEGETABLES LARGE \$52 OR SMALL \$32 (According to availability, cooked to your liking) **(GF)**

WONTON MEIN 雲吞麵 \$74 **WOK-FRIED CHICKEN AND JAPANESE UDON** \$82

SIGNATURE SOUS-VIDE BBQ IBERICO PORK \$126 WITH FRIED EGGS 慢燒西班牙义燒炒蛋

SWEET & SOUR PORK 咕嚕肉 \$86 CRISPY FARM CHICKEN 炸子雞 \$149

WOK-FRIED SCALLOPS & CHICKEN STRIPS \$139 WITH BROCCOLI 西蘭花炒帶子雞

SALT & PEPPER SQUID 椒鹽鮮魷 \$118 PORK BELLY STIR FRIED W/ LEEK & SPICY

\$128

\$105

BLACK BEANS 京蔥炒五花腩 \$82 MA POTOFU 麻婆豆腐 🌙

FISH SLICES ON SICHUAN CHILI SOUP BASE \$168 水煮魚 🄰 🍠

WOK FRIED BEEF FILLET WITH BITTER MELON \$129 涼瓜炒牛肉

LAMB CLAYPOT \$196 羊腩煲

CLAYPOT WITH BRAISED TARO & CURED MEAT \$133 芋頭臘味煲

WOK-FRIED SICHUAN CAULIFLOWER 茴香椰菜花

ASIAN

BEEF RENDANG (GF)

Slow cooked beef in coconut milk, ginger, galangal, lemongrass, chili and coconut paste

SINGAPORE FRIED NOODLES

Wok-fried vermicelli garnished with roasted meat, shrimp, capsicum and sweet pickles

SEAFOOD LAKSA

\$98

\$108

\$120

\$132

\$90

A spicy, warming curry noodles soup, garnished with prawns, fish, bean sprouts and crispy tofu

NASI GORENG \$94

Fried rice served with chicken fillet, shrimps, chili, fried egg, satay and prawn cracker

SEAFOOD PAD THAI

Stir fried flat noodles with assorted seafood and kumquat sauce

\$110 **HAINAN CHICKEN RICE**

Chef Paul's Singapore recipe which is now a classified secret

THAI MINCED PORK 🌙 \$106

With shallots, garlic, chilli, sweet basil and lots of lime juice

THAI PORK NECK GREEN CURRY \$102

Thai green curry cooked with eggplant, straw mushroom and sweet basil

VIETNAMESE PHO' BEEF

Sliced beef with vermicelli, turnips, shallots & sweet basil

TAIWANESE THREE CUP CHICKEN Stir fried with shallots, basil and served with steamed rice

TEPPANYAKI SALMON Served with daikon, bean sprouts, fragrant rice



