

APPETIZER
SINCE 1967

- POTATO WEDGES** \$59
Served with curried mayonnaise
- GYOZA** \$49
Japanese pan-fried dumplings sprinkled with sesame seeds and served with Japanese soya sauce
- 6 MALAYSIAN SATAYS (GF)** \$79
Choose from chicken, beef or pork, served with spicy peanut sauce
- QUESADILLAS (ADD \$20 FOR CHICKEN TIKKA)** \$64
Cheese & avocado, served with sour cream
- KOREAN FRIED CHICKEN** \$76
Crispy fried chicken bites tossed with spicy Korean sauce
- VEGETARIAN SPRING ROLLS** \$58
Served with sweet chili sauce
- CRISPY WHITE BAIT** \$89
Served with dill mayo, lemon wedges
- ONION BHAJI BASKET** \$55
The Indian way for onion rings
- 3 SAMOSAS** \$60
Vegetable samosas served with Indian mint sauce
- HIMALAYAN MOMO** \$58
Nepalese homemade steamed dumplings served with Himalayan pepper & tomato based sauce

SOUP
SINCE 1967

- AMAZING DAILY SOUP** \$48
- OXTAIL SOUP** \$48

BRITISH PIE
SINCE 1967

- STILTON, LEEK & POTATO PIE** \$98
- SHEPHERD'S PIE** \$116
Minced lamb, mashed potatoes, carrots, celery, green peas & rosemary
- STEAK & KIDNEY PIE** \$118
Kidney, steak chunks, carrots, mushrooms & parsley

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

SALAD
SINCE 1967

- CLASSIC CAESAR SALAD** \$84
or with: **AVOCADO** \$95
CHICKEN TIKKA \$89
SMOKED SALMON \$106
- THAI BEEF SALAD (GF)** \$108
Baby spinach, red onion, nuts, sweet basil and thai chili dressing
- WARM GOAT CHEESE SALAD** \$89
Farm salad leaves with fried goat cheese, walnuts, balsamic vinaigrette
- SEAFOOD MELI-MELO SALAD (GF)** \$98
Salmon chunks, prawns, squid, mussels, fish roe and fresh salad leaves
- 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
- CHICKEN TIKKA SALAD (GF)** \$87
Mixed bell pepper, onions, mango chutney

PASTA
SINCE 1967

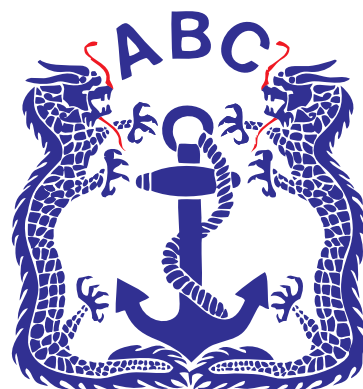
- WILD MUSHROOM & TRUFFLE FETTUCINE** \$96
Mushroom and truffle creamy paste, parsley
- SPAGHETTI VONGOLE** \$112
Clams, garlic, chili and parsley
- MARINARA ANGEL HAIR** \$118
Mussels, squid, scallops & prawns cooked in tomato basil sauce
- SPAGHETTI CARBONARA** \$79
Pasta in cream sauce with an egg yolk, bacon, garlic and parsley
- SPAGHETTI BOLOGNESE** \$79
Ground beef and pork in tomatoes, herbs and garlic sauce
- **ADDITIONAL \$20 FOR GLUTEN FREE SPAGHETTI****
(20 MINS TO PREPARE)
- *(GF) = GLUTEN FREE**

SANDWICHES
SINCE 1967

- **ABC SPECIAL BURGERS****
- BEEF BURGER** \$106
Served with cheese, bacon, lettuce and secret sauce on homemade brioche bun
- NEW YORK RUEBEN** \$99
The one and only, with pastrami, Swiss cheese, sauerkraut and Calypso sauce, on grilled rye bread
- CLUB SANDWICH** \$89
Chicken, gammon ham, fried egg and bacon stacked on toasted double-decker brown bread with mayonnaise served w/ tomato salad
- NAANWICH** \$79
Freshly baked naan bread, garnished with chicken tikka, mint chutney and salad
- SIMPLE SANDWICH** \$62
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
- *PORTION OF CHIPS \$12 EXTRA ***

PIZZA
SINCE 1967

- MARGARITA PIZZA** \$76
Tomato, mozzarella cheese, fresh basil, oregano and garlic
- HAWAIIAN PIZZA** \$89
Ham and pineapple and mozzarella
- PEPPERONI PIZZA** \$112
Traditional Italian sausage with tomato
- Each Additional Item \$12
Chicken, ham, bacon, cheese, olives, avocado, capsicum, Zucchini, sun-dried tomato, fresh basil, red onion



MAIN COURSE
SINCE 1967

- COMMODORE STEAK** \$252
Pan-fried rib-eye served with potato wedges, seasonal vegetables and pepper 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 fettuccine
- SICILIAN OLIVE CHICKEN** \$152
Slow cooked chicken with olive, basil, capers & all spices served with potato wedges & green salad
- THE ABC FISH AND CHIPS**
Beer batter or breaded
Choose your favorite fish to be served with buttered pea and chips *SUSTAINABLE SEAFOOD
- SOLE SEABASS** \$92
\$157

LIGHT & EASY MEALS
SINCE 1967

- ROASTED IBERICO PORK W/GRILLED MUSHROOM & EGGPLANT** \$118
Served with French beans, cherry tomato
- 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** \$69
酸辣米線
*Add \$12 with marinated pork belly

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



INDIAN CURRIES

SINCE 1967

- WITH YOUR FAVORITE **MASALA CURRY (GF)** OR **MAKHANI (GF)**
Stewed in a mildly spiced tomato-based cream
- PALAK (GF)**
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
- MADRAS (GF)**
Hot and tangy coconut sauce with curry leaves
- KASHMIRI (GF)**
Fruity mild kashmiri curry
- AJMERI (GF)**
Fruity mild mango coriander based curry
- METHI (GF)**
Fenugreek leaves based cream curry
- CHICKEN** \$96
- LAMB** \$126
- VEGETABLE** \$79
- PANEER** \$84
- FISH** \$107
- PRAWN** \$149

INDIAN SNACKS

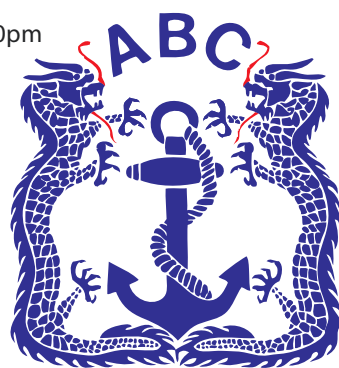
SINCE 1967

- MASALA DOSA** \$63
Served with special dal & mild curry sauce
- PLAIN DOSA** \$52
Served with special dal & mild curry sauce
- SAMOSAS CHAAT** \$73
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
- VEGETARIAN \$117

INDIAN SPECIALITIES

SINCE 1967

- MURGH TIKKA (GF)** \$108
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
- TANDOORI SALMON (GF)** \$169
Our smoky garam masala-like taste, flaky and rich salmon served with broccoli, pulao rice and makhani sauce
- SEABASS MALABAR CURRY (GF)** \$149
Pan fried seabass, spices, baby thai eggplant, tangy gravy & crispy kale
- BANANA LEAF CHICKEN CURRY (GF)** 🌶️ \$117
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
- INDIAN BIRYANI (GF)**
- LAMB \$133
- CHICKEN TIKKA \$112
- VEGETARIAN \$87
- ALOO GOBI (GF)** \$79
Cauliflower and potatoes sauteed with fresh tomatoes, ginger and coriander leave
- DAL TADKA (GF)** \$79
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
- PLAIN, GARLIC OR BUTTER NAAN \$24, \$26 OR \$26
- MASALA OR PLAIN PAPADUM \$28/\$22
- BASMATI RICE (GF) \$22
- CUCUMBER RAITA (GF) \$29
- *(GF) = GLUTEN FREE**
- Indian Kitchen Opening Hour:
Mon - Thurs 11am-2:30pm & 5:30pm-9:30pm
Fri - Sun & Public Holiday 11am- 9:30pm



CHINESE SPECIALITIES

SINCE 1967

- SPECIALITY FRIED RICE**
- YEUNG CHOW 楊洲炒飯** \$74
- MINCED BEEF AND LETTUCE FRIED RICE** \$84
生炒牛肉飯
- MUSHROOM FRIED RICE IN TRUFFLE PASTE** \$83
黑松菌醬炒飯
- SPECIALITY WOK-FRIED NOODLES**
- HO FAN 炒河粉** \$79
Heavenly silky rice noodles tossed with
- OR CHOW MEIN 炒麵**
Very crispy and served separately with
- YOUR CHOICE OF : 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 IN XO SAUCE xo醬干炒雞烏冬** \$82
- SIGNATURE SOUS-VIDE BBQ IBERICO PORK WITH FRIED EGGS 慢燒西班牙叉燒炒蛋** \$126
- SWEET & SOUR PORK 咕嚕肉** \$86
- CRISPY FARM CHICKEN 炸子雞** \$149
- WOK-FRIED SCALLOPS & CHICKEN STRIPS WITH BROCCOLI 西蘭花炒帶子雞** \$139
- SALT & PEPPER SQUID 椒鹽鮮魷** \$118
- MA PO TOFU 麻婆豆腐** 🌶️ \$82
- WOK FRIED BEEF FILLET WITH BITTER MELON 涼瓜炒牛肉** \$129
- FISH SLICES IN SICHUAN CHILI SOUP BASE 水煮魚** 🌶️🌶️ \$168
- CHICKEN CLAYPOT WITH SHALLOTS 蔥頭雞煲** \$108
- DRY-FRIED GREEN BEANS WITH BLACK BEAN GARLIC SAUCE 豉椒炒四季豆** 🌶️ \$85
- LAMB CLAYPOT 羊腩煲** \$250
- WOK-FRIED SICHUAN CAULIFLOWER 茴香椰菜花** 🌶️ \$105

ASIAN

SINCE 1967

- BEEF RENDANG (GF)** \$132
Slow cooked beef in coconut milk, ginger, galangal, lemongrass, chili and coconut paste
- SINGAPORE FRIED NOODLES** \$90
Wok-fried vermicelli garnished with roasted meat, shrimp, capsicum and sweet pickles
- SEAFOOD LAKSA** 🌶️ \$98
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** \$108
Stir fried flat noodles with assorted seafood and kumquat sauce
- HAINAN CHICKEN RICE** \$110
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
- VIETNAMESE PHO BEEF** \$102
Sliced beef with vermicelli, turnips, shallots & sweet basil
- TEPPANYAKI SALMON** \$120
Served with daikon, bean sprouts, fragrant rice



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