

## APPETIZER

SINCE 1967

- POTATO WEDGES (V)** \$59  
Served with curried mayonnaise
- GYOZA** \$53  
Served with Japanese soy sauce
- 6 MALAYASIAN SATAYS** \$85  
Choose from chicken, beef or pork, served with spicy peanut sauce
- QUESADILLAS (V)** (Add \$20 for Chicken Tikka) \$68  
Cheese & avocado, served with sour cream
- KOREAN FRIED CHICKEN** \$79  
Crispy fried chicken bites tossed with spicy Korean sauce
- VEGETARIAN SPRING ROLLS (V)** \$58  
Served with sweet chili sauce
- CRISPY WHITE BAIT** \$89  
Served with dill mayo
- ONION BHAJI BASKET (V)** \$58  
The Indian way for onion rings
- 3 SAMOSAS (V)** \$64  
Vegetable samosas served with Indian mint sauce
- HIMALAYAN MOMO** \$62  
Nepalese homemade steamed dumplings served with Himalayan pepper & tomato based sauce
- CHICKEN LOLLIPOPS** \$64  
Crispy fried chicken wings served with buffalo sauce
- CRISPY TOFU** \$62  
Served with sweet chili sauce
- SNACK PLATTER** \$102  
Pork Neck, Prawn Cake, Vietnamese Crispy Net Spring Roll & Steamed Mushroom Roll served with sweet chili sauce
- NACHOS** \$95  
Mozzarella cheese, Guacamole, sour cream and spring onion

## SOUP

SINCE 1967

- AMAZING DAILY SOUP** \$52
- OXTAIL SOUP** \$52
- MUSTARD GREEN SOUP** \$52
- CLAM CHOWDER IN BREAD BOWL** \$72

## BRITISH PIE

SINCE 1967

- STILTON, LEEK & POTATO PIE (V)** \$98
- SHEPHERD'S PIE** \$116  
Minced lamb, mashed potatoes, carrots, celery, green peas & rosemary
- STEAK & KIDNEY PIE** \$118  
Kidney, steak chunks, onion, 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** \$88  
or with: **AVOCADO** \$98
- CHICKEN BREAST** \$95
- CHICKEN TIKKA** \$95
- SMOKED SALMON** \$106
- THAI BEEF SALAD (GF)** \$108  
Baby spinach, red onion, nuts, sweet basil and Thai chili dressing
- WARM GOAT CHEESE SALAD (V)** \$92  
Farm salad leaves with fried goat cheese, walnuts, balsamic vinaigrette
- SEAFOOD MELI-MELO SALAD (GF)** \$104  
Salmon chunks, prawns, squid, mussels, fish roe and fresh salad leaves
- KALE AND BEET ROOT SALAD (GF) (V)** \$90  
Kale leaves tossed with cranberry, beetroot, raspberry vinaigrette & walnuts
- CHEF'S SALAD** \$99  
Lettuce, avocado, smoked chicken, crumbled fresh mozzarella cheese, croutons, chilled poached egg, blue cheese dressing
- TOMATO & AVOCADO SALAD (GF)** \$96  
Tomatoes, avocado, buffalo mozzarella, balsamic vinegar
- CHICKEN TIKKA SALAD (GF)** \$92  
Mixed bell pepper, onions, mango chutney

## PASTA

SINCE 1967

- WILD MUSHROOM & TRUFFLE FETTUCCINE (V)** \$98  
Served with wild mushroom
- SPAGHETTI VONGOLE** \$118  
Clams, garlic, chili and parsley
- MARINARA ANGEL HAIR** \$118  
Mussels, squid, scallops & prawns cooked in tomato basil sauce
- SPAGHETTI CARBONARA** \$83  
Pasta in cream sauce with an egg yolk, bacon, garlic and parsley
- SPAGHETTI BOLOGNESE** \$83  
Ground beef and pork in tomatoes, herbs and garlic sauce
- PESTO PENNE (V)** \$92  
Served with grilled vegetables

"ADDITIONAL \$20 FOR GLUTEN FREE SPAGHETTI"

(GF) = GLUTEN FREE  
(V) = VEGETARIAN

## SANDWICHES

SINCE 1967

### "ABC SPECIAL BURGERS"

- BEEF BURGER** \$116  
Served with cheese, bacon, lettuce and secret sauce on homemade brioche bun
- VIETNAMESE BANH MI BITES** \$92  
Crispy baguette stuffed with pork, Vietnamese pickled carrots and daikon
- GRILLED CHEESE SANDWICH (V)** \$94  
Semi-dried tomatoes, avocado, spinach and gruyere cheese on multi grains bread tower
- NEW YORK RUEBEN** \$99  
The one and only, with pastrami, Swiss cheese, sauerkraut and Calypso sauce, on grilled rye bread
- CLUB SANDWICH** \$92  
Chicken, gammon ham, fried egg and bacon stacked on toasted double-decker brown bread with mayonnaise served w/ tomato salad
- NANNWICH** \$82  
Freshly baked naan bread, garnished with chicken tikka, mint chutney and salad
- SIMPLE SANDWICH** \$64  
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

- AVOCADO PIZZA** \$96  
Avocado, tomato, mozzarella cheese
- MARGARITA PIZZA (V)** \$80  
Tomato, mozzarella cheese, fresh basil, oregano and garlic
- HAWAIIAN PIZZA** \$89  
Ham and pineapple and mozzarella
- PEPPERONI PIZZA** \$115  
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
- POACHED HALIBUT** \$148  
Served with angel hair pasta and tomato sauce
- FULL MONTY-ALL DAY BREAKFAST** \$99  
A classic fry-up with two eggs and practically everything else your doctor should stop you eating
- OXTAIL STEW** \$172  
Slow cooked with carrot, pepper, olive, capers & all spices served with red brown rice
- SICILIAN OLIVE CHICKEN** \$142  
Slow cooked chicken with olive, basil, capers & all spices served with fettuccine
- PAN FRIED SARDINES** \$132  
Angel hair pasta and tomato sauce
- LAMB SOUVLAKI** \$172  
Lamb leg kebab served with pita bread and Tzatziki
- PUMPKIN RISOTTO (V)** \$103

### THE ABC FISH AND CHIPS

Beer batter or breaded  
Choose your favorite fish to be served with buttered pea and chips \*SUSTAINABLE SEAFOOD

- SOLE** \$98
- SEABASS** \$157

- 45OZ USDA Prime Tomahawk** \$1,100  
(Limited Quantity - pre order recommended)  
(Choice of sauces: red wine, green peppercorn, bearnaise, lobster cognac butter, dill cream, sorrel)

## 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** \$74  
酸辣米線  
\*Add \$12 with marinated pork belly
- MINI NEW YORK RUEBEN** \$62  
The one and only, with pastrami, Swiss cheese, sauerkraut and Calypso sauce, on grilled rye bread

Food Allergies: Please note our kitchen handles seafood, nuts, shellfish, sesame seed, 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 tomato-based cream

**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

<b>CHICKEN</b>	<b>\$98</b>
<b>LAMB</b>	<b>\$132</b>
<b>VEGETABLE</b>	<b>\$84</b>
<b>PANEER</b>	<b>\$88</b>
<b>FISH</b>	<b>\$112</b>
<b>PRAWN</b>	<b>\$149</b>

## INDIAN SNACKS

SINCE 1967

<b>MASALA DOSA (V)</b>	<b>\$67</b>
Served with special dal & mild curry sauce	
<b>PLAIN DOSA (V)</b>	<b>\$57</b>
Served with special dal & mild curry sauce	
<b>SAMOSA CHAAT (V)</b>	<b>\$76</b>
Smashed samosa, yogurt, chickpeas, spices	
<b>ABC PANI PURI SPECIAL (V)</b>	<b>\$56</b>
Potato, green peas, mint filling on puff puri balls, mung sprouts juice	
<b>NORTH INDIAN THALI SET</b>	
<b>-MUTTON</b>	<b>\$158</b>
<b>-VEGETARIAN</b>	<b>\$127</b>

## INDIAN SPECIALITIES

SINCE 1967

<b>MURGH TIKKA (GF)</b>	<b>\$108</b>
Boneless chicken leg marinated in yogurt and spices and baked in our tandoor oven	
<b>CHICKEN TIKKA MASALA (GF)</b>	<b>\$108</b>
Boneless chicken tikka in masala curry	
<b>TANDOORI SALMON (GF)</b>	<b>\$169</b>
with broccoli, pulao rice and makhani sauce	
<b>SEABASS MALABAR CURRY (GF)</b>	<b>\$159</b>
Pan fried seabass, spices, baby Thai eggplant, tangy gravy & crispy kale	
<b>BANANA LEAF CHICKEN CURRY (GF)</b> 🌶️	<b>\$117</b>
Spicy chettinad curry served with rice, aloo jeera, raita and mango chutney	
<b>MUTTON JAHANGIRI (GF)</b>	<b>\$148</b>
Slow cooked home style lamb chunks with bones, tangy gravy	

<b>INDIAN BIRYANI (GF)</b>	
<b>-LAMB</b>	<b>\$139</b>
<b>-CHICKEN TIKKA</b>	<b>\$118</b>
<b>-VEGETARIAN</b>	<b>\$96</b>

<b>ALOO GOBI (GF) (V)</b>	<b>\$84</b>
Cauliflower and potato sauteed with fresh tomatoes, ginger and coriander	
<b>DAL TADKA (GF) (V)</b>	<b>\$84</b>
Yellow lentils, home style cooked with fresh herbs and spice	
<b>DAL MAKHANI (V)</b>	<b>\$95</b>
Mixed lentils with butter, garlic and spice	

<b>SIDE DISHES</b>	
<b>-PARATHA</b>	<b>\$29</b>
<b>-PLAIN, GARLIC OR BUTTER NAAN</b>	<b>\$26 \$28 \$28</b>
<b>-MASALA OR PLAIN PAPADUM</b>	<b>\$28 \$22</b>
<b>-BASMATI RICE (GF)</b>	<b>\$22</b>
<b>-CUCUMBER RAITA (GF)</b>	<b>\$29</b>
<b>-ONION RAITA (GF)</b> 🆕	<b>\$29</b>

**(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

<b>SPECIALITY FRIED RICE</b>	
<b>YEUNG CHOW 楊洲炒飯</b>	<b>\$79</b>
<b>MINCED BEEF AND LETTUCE FRIED RICE</b>	<b>\$86</b>
生炒牛肉飯	
<b>THAI MINCED PORK FRIED RICE</b> 🆕 🌶️	<b>\$99</b>
泰式肉碎炒飯	
<b>MUSHROOM FRIED RICE IN TRUFFLE PASTE</b>	<b>\$88</b>
黑松菌醬炒飯 (V)	
<b>SPECIALITY WOK-FRIED NOODLES</b>	
<b>HO FAN 炒河粉</b>	<b>\$83</b>
Heavenly silky rice noodles tossed with	
<b>OR CHOW MEIN 炒麵</b>	
Very crispy and served separately with	
YOUR CHOICE OF :	
<b>BEEF, PORK, CHICKEN OR VEGETARIAN</b>	
<b>SEASONAL VEGETABLES LARGE \$56 OR SMALL \$36</b>	
(According to availability, cooked to your liking) (GF)	
<b>WONTON MEIN 雲吞麵</b>	<b>\$78</b>
<b>WOK FRIED CHICKEN AND JAPANESE INANIWA UDON</b>	
<b>IN XO SAUCE 鹹干炒雞絲稻庭烏冬</b>	<b>\$88</b>
<b>SIGNATURE SOUS-BBQ IBERICO PORK WITH FRIED</b>	
<b>EGGS 慢燒西班牙叉燒炒蛋</b>	<b>\$126</b>
<b>SWEET &amp; SOUR PORK 咕嚕肉</b>	<b>\$92</b>
<b>CRISPY FARM CHICKEN 炸子雞</b>	<b>\$169</b>
<b>WOK FRIED SCALLOPS &amp; CHICKEN STRIPS WITH</b>	
<b>BROCCOLI 西蘭花炒帶子雞</b>	<b>\$139</b>
<b>SALT &amp; PEPPER SQUID 椒鹽鮮魷</b> 🌶️	<b>\$118</b>
<b>MA PO TOFU 麻婆豆腐</b> 🌶️	<b>\$86</b>
<b>WOK FRIED BEEF FILLET WITH BITTER MELON</b>	
涼瓜炒牛肉	<b>\$129</b>
<b>SICHUAN CHILI FISH WITH PICKLED VEGETABLE</b>	
水煮魚 🌶️🌶️ 🆕	<b>\$172</b>
<b>STEWED EEL WITH ROASTED PORK CLAYPOT</b>	
蒜子火腩炆脆鱔 🆕	<b>\$162</b>
<b>YELLOW FARM CHICKEN CLAYPOT WITH SHALLOTS</b>	
蔥頭黃油雞煲 🆕	<b>\$162</b>
<b>LAMB CLAYPOT</b>	
羊腩煲 🆕	<b>\$252</b>
<b>WOK FRIED KILAN WITH PRESERVED MEAT</b>	
芥蘭炒臘味 🆕	<b>\$112</b>
<b>WOK FRIED SICHUAN CAULIFLOWER (V)</b>	
茴香椰菜花 🆕 🌶️	<b>\$102</b>

## ASIAN

SINCE 1967

<b>BEEF RENDANG (GF)</b>	<b>\$132</b>
Slow cooked beef in coconut milk, ginger, galangal, lemongrass, chili and coconut paste	
<b>SINGAPORE FRIED NOODLES</b>	<b>\$90</b>
Wok-fried vermicelli garnished with roasted meat, shrimp, capsicum and sweet pickles	
<b>SEAFOOD LAKSA</b> 🌶️🌶️	<b>\$102</b>
A spicy, warming curry noodles soup, garnished with prawns, fish, bean sprouts and crispy tofu	
<b>NASI GORENG</b>	<b>\$98</b>
Fried rice served with chicken fillet, shrimps, chili, fried egg, satay and prawn cracker	
<b>SEAFOOD PAD THAI</b>	<b>\$118</b>
Stir fried flat noodles with assorted seafood and kumquat sauce	
<b>HAINAN CHICKEN RICE</b>	<b>\$110</b>
Chef Paul's Singapore recipe which is now a classified secret	
<b>THAI MINCED PORK</b> 🌶️	<b>\$106</b>
With shallots, garlic, chilli, sweet basil and lots of lime juice	
<b>THAI CRISPY FISH</b> 🆕	<b>\$169</b>
Lime, basil, okra	
<b>VIETNAMESE PHO BEEF</b>	<b>\$102</b>
Sliced beef with vermicelli, turnips, shallots & sweet basil	
<b>VEGETARIAN BIBIMBAP (V)</b> 🆕	<b>\$98</b>
Korean rice bowl with carrot, bean sprouts, zucchini, kimchi, spinach and bibimpap sauce	



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