THE GALLEY AND PATIO

APPETISERS

POTATO SKIN
VEGETARIAN POTATO SKIN $60
Broccoli florets, topped with Soubise sauce
ITALIAN POTATO SKIN $70
Minced Beef, tomato sauce, topped w/melted cheese
NORWEGIAN POTATO SKIN (GF) $92
Smoked Salmon, sour cream, capers & dill

GYOZA $53
Served with Japanese soy sauce

VEGETARIAN SPRING ROLL $58
Served with sweet chili sauce

ONION BHAJI BASKET $58
The Indian way for onion rings

POTATO WEDGES $59
Served with curried mayonnaise

CHARRED AVOCADO $48
Served with chipotle sauce and fresh lime

HIMALAYAN MOMO $62
Nepalese homemade steamed dumplings served with Himalayan pepper & tomato based sauce

THREE STYLE CHICKEN WINGS $66
Flavoyrs wings: Mongolian comin spicy, Singapore Zing, Japanese katsu curry

3 SAMOSAS $64
Vegetable samosas served with Indian mint sauce

QUESADILLAS $68
Cheese & avocado, served with sour cream
Added with chicken tikka + $20

TRUFFLE & POTATO FRIES $72
A mix of truffle seasoned crispy fries served with dipping sauces

KOREAN FRIED CHICKEN $79
Crispy fried chicken bites tossed with spicy Korean sauce

6 MALAYASIAN SATAYS $85
Choose from chicken, beef or pork, served with spicy peanut sauce

CRISPY WHITE BAIT $89
Served with dill mayo

SNACK PLATTER $102
Pork Neck, Prawn Cake, Vietnamese Crispy Net Spring Roll & Steamed Mushroom Roll served with sweet chili sauce

BRITISH PIE

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, mushrooms & parsley

ONE SIDE IS INCLUDED WITH YOUR PIE
Each additional item: + $12
Buttered Green Peas / Chips /
Mashed Potatoes / Pickled Red Cabbage

SOUP

AMAZING DAILY SOUP $52
MUSTARD GREEN SOUP $52
CREAMY ASPARAGUS & LEMON SOUP $56
CLAM CHOWDER IN BREAD BOWL $72

SALAD

CLASSIC CAESAR SALAD $88
- with CHICKEN TIKKA $95
- with CHICKEN BREAST $95
- with AVOCADO $98
- with SMOKED SALMON $106

KALE AND BEET ROOT SALAD $90
Kale leaves tossed with cranberry, beetroot, raspberry vinaigrette & walnuts

CHICKEN TIKKA SALAD $92
Mixed bell pepper, onions, mango chutney

HALLOUMI CHEESE SALAD $85
Served with cucumber, lime,mustard seed dresssing

GREEN MANGO & PRAWN SALAD $95
Shredded green mango, carrot and cucumber with cooked prawns, fresh herbs and crushed peanuts, tossed in a zesty lime and fish sauce dressing with a hint of chili

TOMATO & AVOCADO SALAD $96
Tomatoes, avocado, buffalo mozzarella, balsamic vinegar

CHEF'S SALAD $99
Lettuce, avocado, smoked chicken, crumbled fresh mozzarella cheese, croutons, chilled poached egg, blue cheese dressing

SEAFOOD MELI-MELO SALAD $104
Salmon chunks, prawns, squid, mussels, fish roe and fresh salad leaves

THAI BEEF SALAD $108
Baby spinach, red onion, nuts, sweet basil and Thai chili dressing

EASY MEALS

MINI NEW YORK RUEBEN $66
The one and only, with pastrami, Swiss cheese, sauerkraut and Calypso sauce, on grilled rye bread

MINI HO FAN $68
炒河粉 Heavenly silky rice noodles tossed with
Your choice with : Beef / Pork / Chicken / Vegetarian

RICE NOODLE WITH HOT & SOUR SOUP $78
Added with marinated pork belly + $14

MINI SEABASS FISH & CHIP $89
Served with buttered peas and fries

ROASTED IBERICO PORK W/GRILLED MUSHROOM & EGGPLANT $118
Served with French beans, cherry tomato

MAIN COURSE

THE ABC FISH AND CHIPS
Served with buttered pea and chips
- **SOLE** $98
- **SEABASS** $157

(Beer batter or breaded)
TO ENJOY SUSTAINABLE SEAFOOD

FULL MONTY-ALL DAY BREAKFAST $99
A classic fry-up with two eggs and practically everything else your doctor should stop you eating

BAKED RATATOUILLE & ZUCCHINI–EGGPLANT LAYER $108
Layers of zucchini and eggplant baked with slow-cooked Provençal ratatouille and tomato braising sauce

PAN FRIED SARDINES $132
Angel hair pasta and tomato sauce

SIZZLING CHICKEN FAJITAS – MEXICAN STYLE $135
Marinated grilled chicken strips served on a sizzling hotplate with bell peppers and onions, warm flour tortillas, guacamole, sour cream and tomato salsa on the side

FRENCH CHICKEN BREAST $135
Tomatoes, olives & Lyonnaise potatoes

ROASTED PORK KNUCKLE $192
Crispy roasted pork knuckle served with sauerkraut and roasted potatoes

VIENNESE STYLE CHICKEN SCHNITZEL $155
Crispy breaded chicken breast served with warm potato salad and lemon-caper butter.

SESAME-SEARED TUNA STEAK $152
Sesame seared tuna steak served with Asian greens, mashed potatoes and soy ginger sauce

OXTAIL STEW $182
Slow cooked with carrot, pepper, olive, capers & all spices served with red brown rice

COMMODORE STEAK $252
Pan-fried rib-eye served with potato wedges, seasonal vegetables and pepper sauce

PASTA

SPAGHETTI CARBONARA $86
Pasta in cream sauce with an egg yolk, bacon garlic and parsley

SPAGHETTI BOLOGNESE $86
Ground beef and pork in tomatoes, herbs and garlic sauce

WILD MUSHROOM & TRUFFLE FETTUCCINE $94
Fettuccine in a creamy wild mushroom and truffle sauce, finished with parmesan and fresh herbs

SPAGHETTI VONGOLE $118
Clams, garlic, chili and parsley

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

Additional Gluten-Free Spaghetti + $20

PIZZA

MARGARITA $80
Tomato, mozzarella cheese, fresh basil, oregano and garlic

HAWAIIAN $89
Ham and pineapple and mozzarella

SEAFOOD $115
Tomato sauce, mozzarella, prawns, squid rings and mussels, baked on a thin crust and finished with garlic, parsley and a squeeze of lemon

PEPPERONI $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

SANDWICHES

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 / Pastrami

NANNWICH $82
Freshly baked naan bread, garnished with chicken tikka, mint chutney and salad

CLUB SANDWICH $92
Chicken, gammon ham, fried egg and bacon stacked on toasted double-decker brown bread with mayonnaise served w/ tomato salad

GRILLED BACON & CHEDDAR CHEESE SANDWICH ON SOURDOUGH $92

GRILLED CHEESE SANDWICH $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

PORTION OF CHIPS + $12

BEEF BURGER (ORIGINAL OR SMASHED) $116
Served with cheese, bacon, lettuce and secret sauce on homemade brioche bun

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

New Items · Vegetarian · Dairy
Nuts · Shellfish · Gluten-Free

CHINESE SPECIALITIES

SPECIALTY FRIED RICE

YEUNG CHOW FRIED RICE $82
楊洲炒飯

MINCED BEEF AND LETTUCE FRIED RICE $89
生炒牛肉飯

MUSHROOM FRIED RICE IN TRUFFLE PASTE $92
黑松菌醬炒飯

THAI MINCED PORK FRIED RICE $99
泰式肉碎炒飯

SPECIALTY WOK-FRIED NOODLES

HO FAN - Heavenly silky rice noodles tossed $83
炒河粉

CHOW MEIN - Very crispy and served separately $83
炒麵

Your choice with : Beef / Pork / Chicken / Vegetarian

WONTON MEIN $78
雲吞麵

SEASONAL VEGETABLES Small $36
(According to availability, cooked to your liking) Large $56

WOK-FIRED CHICKEN AND JAPANESE INANIWA UDON IN XO SAUCE $88
XO醬干炒雞絲稻庭烏冬

SPECIALTY STRI-FRIED DISHES

MA PO TOFU $89
麻婆豆腐

SWEET & SOUR PORK $95
咕嚕肉

WOK-FIRED SICHUAN CAULIFLOWER $102
茴香椰菜花

SALT & PEPPER SQUID $118
椒鹽鮮魷

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

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

CHIU CHOW OYSTER OMELETTE $138
潮州蠔餅

PIG STOMACH WITH WHITE PEPPER SOUP $146
胡椒豬肚湯

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

CHICKEN CLAYPOT WITH SHALLOTS $120
蔥頭雞煲

LAMB CLAYPOT $252
羊腩煲

CRISPY FARM CHICKEN $169
炸子雞

SICHUAN SOUR & SPICY FISH WITH PICKLED MUSTARD GREENS $172
酸菜魚

KUNG PAO CHICKEN $95
宮保雞丁

ASIAN

CLASSIC SICHUAN COLD NOODLES (V) $69
四川涼麵

SESAME CHICKEN COLD UDON $82
Chilled Japanese udon noodles with shredded chicken, crisp cucumber and spring onion, tossed in a fragrant sesame dressing and finished with toasted sesame seeds and a soft boiled egg

SINGAPORE FRIED NOODLES $93
Wok-fried vermicelli garnished with roasted meat, shrimp, capsicum and sweet pickles

VEGETARIAN BIBIMBAP $98
Korean rice bowl with carrot, bean sprouts, zucchini, kimchi, spinach and bibimpap sauce
Add Beef Bulgogi +$40
Add Grilled Chicken +$32

NASI GORENG $98
Fired rice served with chicken fillet, shrimps, chili, fried egg, satay and prawn cracker

SEAFOOD LAKSA $108
A spicy, warming curry noodles soup, garnished with prawns, fish, bean sprouts and crispy tofu

VIETNAMESE PHO` BEEF $102
Sliced beef with vermicelli, turnips, shallots & sweet basil

THAI MINCED PORK $106
With shallots, garlic, chilli ,sweet basil and lots of lime juice

SEAFOOD PAD THAI $118
Stir fired flat noodles with assorted seafood and kumquat sauce

HAINAN CHICKEN RICE $118
Chef Paul's Singapore recipe which is now a classified secret

BEEF RENDANG $132
Slow cooked beef in coconut milk, ginger, galangal, lemongrass, chili and coconut paste

TEPPANYAKI SALMON $120
Served with daikon, bean sprouts, fragrant rice

THAI DUCK CURRY $142
Roasted duck in fragrant Thai red curry with coconut milk, Thai basil, lychee, bell peppers and potatoes

INDIAN CURRIES

MASALA CURRY FAVORITE
Masala powder with all spices

AJMERI
Fruity mild mango coriander based curry

MADRAS
Hot and tangy coconut sauce with curry leaves

MAKHANI
Stewed in a mildly spiced tomato-based cream

MYSORE MASALA
Simmered in a spicy tomato sauce with dried red chili

PALAK
Spinach, mildly spiced tomato-based cream

VINDALOO
An extra hot and tangy sauce with fresh spices and ginger

VEGETABLE $88
PANEER $92
CHICKEN $102
FISH $119
LAMB $132
PRAWN $149

INDIAN SNACKS

ABC PANI PURI SPECIAL $56
Potato, green peas, mint filling on puff puri balls, mung sprouts juice

PLAIN DOSA $57
Served with special dal & mild curry sauce

MASALA DOSA $67
Served with special dal & mild curry sauce

SAMOSA CHAAT $76
Smashed samosa, yogurt, chickpeas, spices

RAGDA PATTIES $76
Popular in North India Street a mashed potato patties and chickpea sauce topped with onion, coriander, tamarind, yogurt sauce

NORTH INDIAN THALI SET
- VEGETARIAN $127
- MUTTON $158

INDIAN SPECIALITIES

ALOO GOBI $89
Cauliflower and potato sauteed with fresh tomatoes, ginger and coriander

DAL TADKA $89
Yellow lentils, home style cooked with fresh herbs and spice

DAL MAKHANI $98
Mixed lentils with butter, garlic and spice

MURGH TIKKA $112
Boneless chicken leg marinated in yogurt and spices and baked in our tandoor oven

CHICKEN TIKKA MASALA $112
Boneless chicken tikka in masala curry

BANANA LEAF CHICKEN CURRY $117
Spicy chettinad curry served with rice, aloo jeera, raita and mango chutney

MUTTON JAHANGIRI $148
Slow cooked home style lamb chunks with bones, tangy gravy

SEABASS MALABAR CURRY $169
Pan fried seabass, spices, baby Thai eggplant, tangy gravy & crispy kale

TANDOORI SALMON $179
with broccoli, pulao rice and makhani sauce

INDIAN DUM BIRYANI (GF)
-LAMB $139
-CHICKEN (ON THE BONE) $119
-Freshly prepared in batches and subject to availability & served while stocks last.

CHICKEN BHUNA CURRY (DAIRY FREE) $102
Cooked in a rich onion and tomato sauce with ginger, garlic and aromatic Indian spices

SIDE DISHES
- Paratha $29
- Naan
  Plain / Garlic / Butter $26 /$28 / $28
- Masala / Plain papadum $28 / $22
- Basmati rice $22
- Cucumber raita $29
- Onion raita $29

New Items · Vegetarian · Dairy · Nuts · Shellfish · Gluten-Free

Food Allergies: Please be aware that our kitchen handles seafood, dairy products, and fungi. We take great care to accommodate special dietary requests. However, the responsibility for consuming any meal remains with the diner.

Indian Kitchen Opening Hour
Mon-Thurs 11am-2:30pm & 5:30pm-9:30pm
Fri-Sun & Public Holiday 11am-9:30pm