



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	
CRISPY TOFU	\$62
Served with sweet chili 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	
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	
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	\$62
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	\$74
Added with marinated pork belly	+ \$12
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 <u>SUSTAINABLE SEAFOOD</u>	
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	
ROASTED THREE YELLOW CHICKEN (HALF)	\$186
Lemongrass, caramelised palm sugar crumb	
HONEY BBQ BABY BACK RIBS WITH FRIES & CRUNCHY APPLE SLAW	\$149
Slow-cooked baby back pork ribs glazed with smoky honey-BBQ sauce, served with sweet potato fries and crunchy apple & cabbage slaw	
SESAME-SEARED TUNA STEAK	\$152
Sesame seared tuna steak served with Asian greens, mashed potatoes and soy ginger sauce	
OXTAIL STEW	\$172
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	\$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	
WILD MUSHROOM & TRUFFLE FETTUCINE	\$90
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	\$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	



CHINESE SPECIALITIES

SPECIALTY FRIED RICE		
YEUNG CHOW FRIED RICE		\$79
楊洲炒飯		
MINCED BEEF AND LETTUCE FRIED RICE		\$86
生炒牛肉飯		
MUSHROOM FRIED RICE IN TRUFFLE PASTE		\$88
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		\$88
UDON IN XO SAUCE XO醬干炒雞絲稻庭烏冬		
SPECIALTY STRI-FRIED DISHES		
MA PO TOFU		\$86
麻婆豆腐		
SWEET & SOUR PORK		\$92
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		\$126
FRIED EGGS 慢燒西班牙叉燒炒蛋		
WOK-FRIED BEEF FILLET WITH BITTER MELON		\$129
涼瓜炒牛肉		
CHIU CHOW OYSTER OMELETTE		\$138
潮州蠔餅		
STIR-FRIED FISH MAW WITH GINGER & SCALLIONS		\$138
姜蔥炒鮮魚標		
WOK-FIRED SCALLOPS & CHICKEN STRIPS		\$139
WITH BROCCOLI 西蘭花炒帶子雞		
FRIED FROG LEGS WITH DRIED CHILI AND GARLIC		\$128
辣子田雞		
STEWED EEL WITH ROASTED PORK CLAYPOT		\$162
蒜子火腩炆脆鱔		
CRISPY FARM CHICKEN		\$169
炸子雞		
SICHUAN SOUR & SPICY FISH WITH PICKLED		\$172
MUSTARD GREENS 酸菜魚		
CHIU CHOW COLD CRAB (潮州凍蟹)	Seasonal Price	
3 DAYS' ADVANCE ORDER REQUIRED		

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	\$90
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	\$102
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	\$110
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	
KOREAN GOCHUJANG SALMON WITH NOODLES	\$146
Thin slices of salmon lightly torched or brushed with a sweet spicy gochujang glaze, and served on top of chilled or warm noodles with vegetables, sesame and spring onion	



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 CURRIES

MASALA CURRY FAVORITE	
Masala powder with all spices	
AJMERI	
Fruity mild mango coriander based curry	
KASHMIRI	
Fruity mild kashmiri 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	\$84
PANEER	\$88
CHICKEN	\$98
FISH	\$112
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	\$84
Cauliflower and potato sauteed with fresh tomatoes, ginger and coriander	
DAL TADKA	\$84
Yellow lentils, home style cooked with fresh herbs and spice	
DAL MAKHANI	\$95
Mixed lentils with butter, garlic and spice	
MURGH TIKKA	\$108
Boneless chicken leg marinated in yogurt and spices and baked in our tandoor oven	
CHICKEN TIKKA MASALA	\$108
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	\$159
Pan fried seabass, spices, baby Thai eggplant, tangy gravy & crispy kale	
TANDOORI SALMON	\$169
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.	
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



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