

MENU

ASIAN

RICE

Nasi Goreng Kampung **\$9.50**

Belacan Fried Rice served with Crispy Ikan Bilis, Sunny Side Egg & Fish Crackers. Additional Sambal Belacan on the side for an added kick.

Nasi Goreng Seafood Tiga Rasa **\$12.50**

Tiger Prawn, Sliced Dory Fillets, Squid & Mussels in a Thai Sweet & Sour Sauce with Honey Pineapples. Served with Sambal Fried Rice.

Nasi Goreng Pattaya **\$10.50**

Thai flavoured Fried Rice with Chicken & Prawn. Wrapped in an omelette & topped with Sweet Chilli Sauce

Nasi Goreng Ayam Kunyit **\$9.50**

Sambal Fried Rice with Wok Fried Tumeric & Ginger Marinated Boneless Chicken Leg.

Nasi Goreng Ayam **\$9.50**

Belacan Fried Rice served with Crispy Chicken Cutlet & Ginger Garlic Chilli Sauce

Sliced Ribeye with Thai Basil **\$13.90**

Wok Fried Ribeye fillets with Dark Soy Sauce & Thai Sweet Basil. Served with Roasted Thai Chilli Fried Rice

Scallop Fried Rice with XO Sambal **\$14.90**

Spicy Conpoy Sambal with Fresh Hokkaido Scallops, Wild Caught Crab Meat & Fresh Sea Prawns. Wok Fried with Spring Onion & Sushi Rice

NOODLES

Penang Char Kway Teow **\$10.50**

Inspired by the Bukit Mertajam version of this iconic Malaysian staple. This Malay version is made with a Rich Seafood Stock, Cockles & Prawns

Seafood Mee Goreng with Crispy Soft Shell Crab **\$14.50**

Wok Fried Prawns, Squid & Crabmeat with Yellow Egg Noodles & Homemade Sambal

Belacan Bee Hoon Goreng **\$9.50**

Thin Rice Noodles with Spicy Belacan and Baby Bak Choy. Topped with Crispy Ikan Bilis and Sunny Egg

Fried Hor Fun with Sliced Ribeye **\$13.90**

Wok Fried Ribeye fillets, Thick Flat Rice Noodles & Dark Sweet Soya Sauce

Mee Goreng Pattaya **\$10.50**

Yellow Egg Noodle Wok Fried with Chicken & Prawn. Wrapped in an omelette & topped with Sweet Chilli Sauce

Hokkien Prawn Mee **\$13.50**

Yellow Egg Noodle & Rice Noodles Braised in a Rich Seafood Broth with Tiger Prawns & Fresh Squid

Seafood Hor Fun **\$18.90**

Wok Fried Thick Flat Rice Noodles in a Seafood Broth with Sliced Cod & Tiger Prawns.

Cod Fish Noodles with Baby Bok Choy **\$17.90**

Sliced Cod Fish in Rich Creamy Seafood Broth with Rice Noodles & Baby Bok Choy

ALL ITEMS ARE SUBJECT TO 10% SERVICE CHARGE AND 7% GST

MEDITERRANEAN

SOUPS

Portobello Mushroom with **\$9.90**

Truffle Oil

Baby Portobello Mushrooms Creamed and Seasoned with Sea Salt & Truffle Oil

Saffron Broth with Mussels, **\$16.90**

Sliced Cod and Tiger Prawns

Seafood Medley in a Rich Seafood Broth infused with Spanish Saffron.

ON A LIGHTER SIDE

Hummus Served with Labneh **\$11.90**

& Olives

Seasoned Chickpeas with Tahini & Extra Virgin Olive Oil. Sumac & Pine Nuts.

Sriracha & Honey Glazed **\$13.90**

Chicken Wings

Crispy Chicken Wings in a Honey & Sriracha Glaze. Topped with Toasted Sesame Seeds

Sauteed Tiger Prawns in Garlic **\$16.90**

& Olive Oil

Fresh Tiger Prawns with Italian Mixed Herbs & Peperoncino

Spicy Mussels & Lump Crab Meat **\$14.90**

Spanish Blue Mussels in a Spicy Chilli Crab Meat Sauce

Italian Burrata with Sun Dried Tomato **\$10.90**

Fresh La Borania Burrata from Naples. Served with Tomato Concasse, Balsamic Reduction & Pine Nuts

SALADS

Insalata Caprese **\$10.90**

Fresh Greens with Truffle Balsamic & Honey Dijon Vinaigrette with Fresh Mozzarella & Cherry Tomato

Roasted Pumpkin & Quinoa **\$13.90**

Red Quinoa stewed in Saffron Stock with Mesclun Salad in Truffle Vinaigrette. Roasted Pumpkin & Peppers with Hummus & Crispy Flatbread

WRAPZ

Roast Lamb **\$12.90**

Leg of Lamb marinated with Lebanese Spices. Served in a flatbread with Garlic Dijon Aioli & Caramelized Onions

Lebanese Chicken **\$10.90**

Boneless Leg marinated with Paprika & Yogurt. Served in a flatbread with Garlic Dijon Aioli.

Steak & Cheese **\$13.90**

Roasted Flank Steak marinated with Rustica & Olive Oil. Served in a flatbread with Truffle Mayonnaise & Balsamic Reduction

MEDITERRANEAN

PASTAS

Seafood Aglio Olio **\$19.90**

Fresh Tiger Prawns, Spanish Blue Mussels & Sliced St Pierre fillets with Virgin Olive Oil, Fresh Herbs and Peperoncino

Linguine Al Funghi **\$16.90**

Sauteed Fresh Field Mushrooms in a Light Cream with Baby Spinach & White Truffle Oil

Grilled Chicken Pesto **\$18.90**

Italian Basil, Parmesan Cheese, Roasted Pine Nuts and Olive Oil with Grilled Boneless Chicken Leg

Cappellini ai Frutti di Mare **\$19.90**

Fresh Tiger Prawns, Spanish Blue Mussels & Sliced St Pierre fillets in a Tomato Sauce with Fresh Italian Basil

Spaghetti Frizzante in una Padella **\$29.90**

Pan Fried Barramundi fillet with Tiger Prawns & Blue Mussels in a Tomato Concasse with Stuffed Green Olives & Capers. Served in a Sizzling French Pan. (**Serves 2**)

BURGERZ

The "Royale" **\$16.90**

Grilled Beef Pattie topped with a Fried Egg & Melted Emmentaler Cheese in a Brioche Bun based with Caramelized Onions & Garlic Aioli

Portobello Stack **\$17.90**

Grilled Beef Pattie with Italian Portobello Mushrooms, Melted Emmentaler in a Sesame Brioche Bun with Baby Spinach & Truffle Mayonnaise

Southern Fried Chicken **\$16.90**

Crispy Boneless Leg seasoned with Rustica & Olive Oil. Topped with Crispy Turkey Bacon & Melted Cheddar

Fillet 'O' Fish **\$16.90**

St Pierre Fillets with Panko Breadcrumbs. Dill & Caper Tartare with Melted Cheddar Cheese

Sriracha & Honey Glazed **\$15.90**

Grilled Chicken
Boneless Leg Glazed with Honey & Spicy Sriracha Sauce. Topped with Melted Cheddar Cheese & Caramelized Onions

FROM THE FRYER

Classic Fish & Chips **\$18.90**

St Pierre Fillets lightly seasoned and covered with Japanese Panko Breadcrumbs. Served with Homemade Tartare Sauce with a hint of French Dijon & Caper Berries

Fried Chicken Cutlet **\$18.90**

Crispy Boneless Leg seasoned with Rustica & Olive Oil. Served with Sauteed Mushrooms & Caramelized Onions

MEDITERRANEAN

FROM THE GRILL

Moroccan Roast Chicken

\$19.90

Deboned Half Spring Chicken marinated with Fresh Tarragon & Sumac. Seasonal Organic Vegetables, Garden Herbs, Caramelized Lemons & Balsamic Reduction.

Shish Kebab

\$21.90

Grilled Leg of Lamb cubes marinated with Lebanese Spices. Served with Hummus, Labneh & Moroccan Salsa.

Grilled Barramundi with Creamed Spinach

\$23.90

180gms of Australian Barramundi, Creamed Baby Spinach with Roasted Fennel. Sauteed Baby Carrots & Saffron Reduction. Garden Herbs.

Bangers & Mash

\$18.90

Beef & Chicken Herbed Sausages. Creamy Mash, Mushroom Gravy & Caramelized Onions.

French Cut Rack of Lamb

\$29.90

Thyme & Rosemary Roasted Rack of Lamb. Red & White Quinoa with Roasted Pumpkin. Dried Apricots and Olives in a Moroccan Tomato Stew.

New Zealand Ribeye

\$26.90

200 gms of 21 days Aged Ribeye from SilverFern Farms. Rosemary Jus & Buttery Mash with Chives

AA3 Australian Wagyu

\$39.90

200 gms of AA3 Australian Wagyu from Australian Agricultural Company in Queensland and the Northern Territories. Seasonal Organic Vegetables, Roasted French Potatoes & Garden Herbs

INDIAN

Chicken Briyani

\$11.90

Braised Leg of Tandoori Chicken . South Indian Dahl. Pickled Cucumber, Carrots & Dried Mango with Mustard Seeds.
Pakistani Basmati Rice with Saffron , Mint and Cashew Nuts.

Lamb Briyani

\$14.90

Braised Boneless Leg of Lamb marinated with Mustard Seed Oil and Greek Yoghurt . Pickled Cucumber, Carrots & Dried Mango with Mustard Seeds. South Indian Dahl.Pakistani Basmati Rice with Saffron , Mint and Cashew Nuts.

Fish Briyani

\$18.90

Australian Ocean Farmed Barramundi with Funereek & Mustard Seed in South India Curry. Pickled Cucumber, Carrots & Dried Mango with Mustard Seeds. South Indian Dahl.Pakistani Basmati Rice with Saffron , Mint and Cashew Nuts.

LITTLE DINER

Little Mermaid

\$9.90

St Pierre Fillet in Panko Breadcrumbs with Melted Cheddar. Caper Tartare Sauce

Bolognese with Spaghetti

\$9.90

Minced Chuck & Flank with Carrots in a Tomato Stew

Classic Cheese Burger

\$9.90

Grilled Beef Pattie in a Sesame Brioche Bun with Ketchup, Melted Cheddar & French Fries

Grilled Fish Fillets with Creamy Mashed Potatoes

\$9.90

St Pierre Fillets Grilled and Served with Creamy Mash with Gravy

Egg Fried Rice

\$9.90

Japanese Short Grain Rice Wok fried with Egg, Minced Carrots & Diced Prawns

ARTISANAL DESSERTS

Lavender Crème Brulee

\$8.90

Classic Crème Brulee infused with Dried French Lavender.

Granny Smith Apple Crumble

\$8.90

Caramelized Granny Smith Apples & Peaches in
Cinnamon with Crumble & Choice of Italian Gelato

Molly's Brownie

\$8.90

Auntie Molly's recipe of 70% Dark Chocolate with
Walnuts & Choice of Italian Gelato

BELGIAN WAFFLES

Skippy's Sandwich

\$14.90

Skippy Peanut Butter Waffle with Hazelnut Rocher Gelato

Cocoa Colony

\$14.90

Rocky Road with Chocolate Shavings & Fresh Berries

Salted Caramel

\$14.90

Salted Caramel with Apple Cinnamon, Hazelnuts and
Almond

BEVERAGES

Espresso Bar by **DUTCH COLONY**

Espresso	\$3.90
Long Black	\$4.90
Piccolo Latte	\$4.90
Flat White	\$4.90
Cappucino	\$5.90
Café Latte	\$5.90
Iced Cappucino	\$6.90
Iced Café Latte	\$6.90
Iced Americano	\$5.90
Iced Mocha	\$6.90

Artisanal Tea By *Tea fortē*

Earl Grey	\$5.80
English Breakfast	\$5.80
Chamomile Citron	\$5.80
Jasmine Green	\$5.80
Cucumber Mint	\$5.80
Ginger Lemongrass	\$5.80
Tea in a Pot	\$8.80

Canned Beverages

100 Plus	\$3.20
A & W Rootbeer	\$3.20
Coke	\$3.20
Coke Light	\$3.20
Coke Zero	\$3.20
Green Tea	\$3.20
Oxygenated Bottled Water	\$2.00

Fresh Juices

Orange, Ginger & Honey	\$6.20
Carrot & Orange	\$6.20
Lime, Ginger & Honey	\$6.20
Orange, Banana & Honey	\$6.20
Starfruit & Green Apple	\$6.20
Watermelon & Mint	\$6.20
Pineapple & Ginger & Lemon	\$6.20
Tomato , Celery & Carrot	\$6.20

FRESH JUICE GRANDE Add \$3.00

Hot Local Beverages

Teh Halia	\$3.20
Teh Tarek	\$3.00
Teh O	\$2.90
Kopi Tarek	\$3.00
Kopi O	\$2.90
Milo	\$3.50
Teh O Limau	\$3.20

Speciality Beverages

Lychee Frosty	\$5.20
Longan Frosty	\$5.20
Iced Lemon & Lime Tea	\$4.90
Iced Local Lime	\$3.90
Iced Teh Tarek	\$4.50
Iced Kopi Tarek	\$4.50
Milo Dinosaur	\$4.90
Horlicks Dinosaur	\$4.90
Rootbeer Float	\$6.90

SPECIALITY BEVERAGE GRANDE Add \$3.00