sharing plates

from the grill

Charred Cabbage ★ ♦	98
beetroot yoghurt, chili oil	
Lamb Skewers (3 sticks) ★	98
cumin, chili flakes, charred lime	
Chicken Skewers (3 sticks) ★ cumin, chili flakes, charred lime	98
cumin, cimi nanco, charred mile	
Local Tiger Prawns (4pcs)	168
Daily fresh catch, tamarind, chili, daikon & guava salsa	
Grilled Broccolini	108
citrus yoghurt, spicy harissa, almonds	

vegetarian

Falafel 6

chickpea, coriander, parsley, cumin, avocado puree, frisee	
Mac Daddy n' Cheese ♦ triple cheese sauce, bread crumbs	108
Caesar Salad • garlic bread crumbs, parmesan	108
Homemade Hummus ★ ♠ Roasted peppers, onion, tomatoes, served with toasts	108
Cauliflower Taco (3pcs) ♦ guacamole, tahini, onions	118
Satan Fries	98

108

98

others

cajun, garlic aioli

Daily Soup	78
please ask one of our friendly staff	
	110
Hummus with OX Tongue ★	118
overnight slow cooked, slightly tossed over	
fire, served with toasts	
	100
Prawn Taco (3pcs)	128
sambal, guacamole, pickled onion	
Beef Taco (3pcs)	128
sofrito, chimichurri, onions	
sorrito, chimicharri, omons	
H.F.C - Holy Fried Chicken	158
house marinade, sambal, pickle	
Chicken Wings (6pcs)	98
please choose HOT SAUCE or BBQ	
	100
Holy Fries	128

sweet corner

beef, triple mixed cheese, coriander mayo, tomato, onion

Ube-Do-Si	98
a twist on the classic HK's style french toast,	
packed with peanut butter & all coated in ube sago	

Pisang Goreng another take on the classic, Indonesian style fried banana, coated with cinnamon sugar & it comes with ice cream

pasta pasta

Blue Swimmer Crab Fettuccine sage brown butter, sun dried tomatoes, chili flakes, chives, parmesan	158
OX Tongue Macaroni bell peppers, tomato, parmesan	138
Tom Yum Seafood Linguini mussels, prawns, scallops	198
Aglio Olio ogarlic, chili, parsley	118

fresh seafood

Fresh Oysters (6pcs) shallot vinegar, lemon	228
Sumac Yellowtail Carpaccio ★ clarified tomato water, spicy mango chutney, chili oil & basil oil	198
Pan fried Red Snapper Fillet ★ triple pepper cajun sauce, mixed herbs, roasted baby potatoes	198
Crab Cake tartar sauce, peach salsa	138
Grilled Octopus Leg marinated w/ smoked paprika, tzatziki, watercress	198

meet the meat

Steamed Gyoza pork, spicy vinegar, kimchi	118
Chicken Burger chili aioli, red onion, gherkin, cole slaw, served with fries	128
Toasted Bone Marrow ★ harissa, garlic breadcrumbs, cilantro & shallots	188
Beef Tartare ★ Sichuan oil, chinese pickle, shiso leaf, quail egg	158
Uncle Zack Jerked Chicken ★ (~20 mins prep time) homemade jerk sauce, half yellow chicken, plantain chip	198
Baby suckling pig (half kg) slow cooked 14 hours, served with grilled pineapple, mint pineapple sauce	248
Grilled Angus Rib-Eye 10oz cooked at medium rare, fries & roasted garlic	328

★ recommended
♦ vegetarian

please enjoy your meal all prices are subjected to 10% service charge

(+38 upgrade to caesar salad)



FREE FLOW WINGS & DRINKS (2 HOURS) \$200pp*

available from 4-7pm

all you can eat wings & fries beer, seltzer and gin

monday

buy 1 get 1 free main dish*
each person must order x1 sharing plate

tuesday

two steaks night*

2-4-1 Steak

wednesday

all-day happy hour deal & \$20 oyster minimum 6pcs*

*cannot be used with other promos

please enjoy your meal all prices are subjected to 10% service charge