



Grill 28

APPETIZERS

GARLIC BREAD \$68

Country bread, garlic butter and herbs

BACON & GOATS CHEESE JALAPEÑOS \$88

stuffed goat's cheese, bacon, balsamic glazed

HOT BUFFALO WINGS \$88

US chicken wings, spicy buffalo sauce, side salad

QUESADILLAS \$98

Stuffed chicken, cheese, sour cream and salsa

SALT & PEPPER CALAMARI \$98

Tender fresh squid rings deep fried
citrus mayonnaise, sweet chili

BLUE MUSSELS ½ \$98 full \$168

Steamed, garlic, lemon, white wine and hint of chili

CHICKEN NACHOS \$128

Corn tortilla chips, melted cheese, tomatoes,
onions, diced chicken, jalapenos sour cream & salsa

STEAK TARTARE \$138

Minced beef, onions, herbs, mustard, capers
egg yolks, garlic bread

FIRECRACKER PRAWNS \$118

Sweet and spicy sauteed prawns and side salad

OYSTERS ½ dz. \$178 1dz. \$288

Freshly shucked, bed of ice, lemon wedges
shallots vinaigrette

SALAD

CLASSIC CAESAR \$78

Romaine lettuce, shaved parmesan, boiled eggs,
bacon and creamy caesar dressing.

*ADD \$25 FOR CHICKEN, BEEF OR SHRIMP

GARDEN GREENS \$78

Mixed field greens, cucumber, red onions, cherry
tomatoes, bell peppers with balsamic vinaigrette

COBB SALAD \$98

Lettuce, tomatoes, blue cheese, avocado, diced
chicken, bacons, boiled eggs, lemon vinaigrette

SPINACH SALAD \$98

Baby spinach, sliced peaches, gorgonzola, avocado
toasted walnuts, balsamic vinaigrette

ORIENTAL STEAK \$128

Char grilled beef, mixed greens, red onions, cherry
tomatoes, bell peppers, spicy Thai dressing

CHIMICHURRI CHICKEN \$108

Char grilled chicken breast, mixed greens, avocado
bell peppers, house vinaigrette

QUINOA & LAMB \$128

French Quinoa, lamb fillet, grill pumpkin, feta
cheese, tomatoes, and mixed greens

PIZZA

(12 Inch thin crust)

ITALIAN \$138

Tomato sauce mozzarella, fresh rocket, Parma ham
and shaved parmesan

HAWAIIAN \$138

Tomato sauce, mozzarella, ham and pineapples

TRUFFLE MUSHROOMS \$138

Tomato sauce, mozzarella and mixed mushrooms
black truffle paste

SMOKED SALMON \$138

Tomato sauce, mozzarella, red onions, capers
smoked salmon

A FEW WORDS ABOUT OUR BEEF!

All our beef are selected from premium butchers, we only use USDA certified Black Angus premium reserved, and Australian 120 days' grain fed, naturally grown hormone and Antibiotic free!

We aged our beef for maximum tenderness, seasoned with rock salt, cracked peppers, and virgin olive oil

All char-grilled steaks served with grilled vegetables or French fries along with selection of sauces:
Béarnaise/ Mushroom/ Chimichurri/ Cracked Peppers/ Chilli

WET AGED

(Minimum of 3 weeks)

NEW YORK STRIP 300gm \$258

USDA certified Black Angus has a fine and flavor unsurpassed (additional 100gm \$80)

RIB EYE 300gm \$288

USDA certified Black Angus full bodied, succulent eye fillet (additional 100gm \$88)

BEEF FILET (Tenderloin) 250gm \$278

One of the best cut, Australian premium tender and juicy with robust flavor (additional 100gm \$98)

SURF & TURF 220gm \$298

A beef fillet (Tenderloin) char grilled to your liking with gratin ½ Boston lobster

MIXED GRILL \$298

Char grilled sirloin, lamb tenderloin and chicken breast

MAINS

WAGYU BEEF BURGER 200gm. \$168

Grilled to your liking, mixed greens, tomatoes, bacon, eggs, cheese and French fries

BABY LAMB FILLET \$178

Tender, flavorful grilled to your desire, roasted vegetables, mash and mint sauce

LAMB OSSO BUZO \$188

Lamb shanks braised, mashed potatoes and red wine jus

LAMB RACK \$198

Oven roasted, pommery mustard, herb crumbs, seasonal vegetables and mint jus

BBQ BABY BACK RIBS

½ slab \$148/full slab \$268

Succulent US pork ribs, BBQ sauce French fries and side salad

PORK RACK

(French cut black pig) 400gm \$178

Tender juicy premium US pork, grilled pine apple mashed potato, honey mustard sauce

BBQ CHICKEN \$168

Char-grilled chicken breast with bbq sauce, side salad and French fries

FAJITAS \$178

Sizzling beef or chicken, onions, capsicum flour tortillas, guacamole, sour cream and salsa

SPRING CHICKEN 800gm \$178

Roasted, with roasted vegetables

(Please allow 30 minutes roasting time)

DESSERTS

MOLTEN CHOCOLATE CAKE \$78

Raspberry coulis and vanilla ice cream

MIXED BERRY CHEESE CAKE \$68

Berry compote, vanilla ice cream

APPLE & SULTANA CRUMBLE \$68

Served with ice cream

GALLIANO PANNA COTTA \$68

Berry compote, raspberry coulis

CHEESE PLATTER \$78

Selection of cheeses with fruits and crackers

DRY AGED

NEW YORK STRIP 300gm \$398

USDA certified premium reserved Angus, a hearty full flavored, 21 day's dry aged (additional 100gm ~ \$100)

RIB EYE ON THE BONE \$898

900gm – 1kg (For Two)

21day's dry aged, US Premium reserved this is considerate a best quality cut offering a soft and juicy eating experience

RIB EYE 300gm \$438

120 day's grain fed Full flavored, 21 days dry aged for maximum tenderness (additional 100gm ~ \$110)

SIDE DISHES

Sautéed Broccoli \$68

Wilted Spinach \$68

Whipped Potatoes \$58

Truffle French Fries \$68

Sautéed mixed Mushrooms \$78

OCEAN GRILL

SALMON FILLET \$198

Grilled to your preference, served with Ratatouille, mashed potatoes and seared scallops

SEAFOOD PLATTER \$238

Wonder of the sea! king prawns, fish fillet, salmon, calamari, mussels, baby octopus, and sardine

BOSTON LOBSTER \$258

Simply grilled, garlic, butter and herbs, served with side salad (2pcs whole)

FISH OF THE DAY \$178

Pan fried with olive oil and natural seasoning, with roasted veggies and mashed potatoes

LOBSTER RISOTTO \$178

Arborio rice slow cooked in lobster broth, shrimp meat, light tomato sauce, ½ Boston lobster and shaved parmesan

PASTA

VODKA ARRABIATA \$128

Penne, spicy tomato sauce, vodka, fresh basil

SPAGHETTI CARBONARA \$138

A creamy sauce, bacon, egg yolk, parmesan

SPAGHETTI MARINARA \$148

Mixed seafood in chili tomato sauce

LINGUINI CHICKEN & SPINACH \$138

Grilled sliced chicken, jalapenos, in a white wine garlic sauce

PENNE BOLOGNESE \$138

Classic hearty meat sauce, parmesan, basil



Plus 10% Service Charge