



Bursting with flavor and character, our menu is designed with a host of gastropub classics and hearty favorites such as Sheperd's Pie and Billionaire Burger.

Enjoy the views and indulge in our crafty cuisine while watching your favorite sports live across our 20 screens, or simply kick back and relax after 18. Either way, we can't wait to welcome you!

BAR BITES

New Oyster Rockefeller

4 fresh oysters baked with spinach, cheese and topped with salmon roe • **85** *SDG*

New Lobster & Caviar

Lobster remoulade, caviar, yuzu, toasted brioche • **85** *DGSMER*

New Crispy Feta

Served with spicy chilli jam, artichoke pesto • **55** *DGESENV*

New Pigs in a Blanket

Yorkshire pudding, Brie, onion-cranberry relish, mustard • **60** *DGME Pork* خنزير

Chicken Wings 8/16

Crispy wings tossed in your choice of sauce:
Teriyaki | BBQ | Buffalo | Sriracha
8 pieces • **58** | 16 pieces • **88** *DSESOGS*

LOADED CHIPS

New BBQ Brisket

Hand cut chips, BBQ glazed beef brisket, cheddar, jalapenos • **60** *DGSOCE S*

New Curry & Cheese

Criss cut fries, chicken curry sauce, onion, tomato, coriander leaves, cheese • **60** *DGNM*

Truffle Parmesan

Hand cut chips, truffle, parmesan with yoghurt dip • **55** *DGV*

Supreme Melt Nachos

Tortilla chips, beef chilli con carne, cheddar, guacamole, tomato salsa, sour cream, jalapenos • **65** *DGCE*

G Gluten • D Dairy • E Eggs • SO Soy Beans • S Fish and/or Shellfish
N Nuts • SE Sesame • M Mustard • CE Celery • V Vegetarian • R Raw

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STARTERS

New Baked Bone Marrow

Beef tartar and toasted baguette • 80
D G M E N R

New Char Grilled Chilli Octopus

Baked artichoke and pickled eggplant • 85
D G S

New Padron Shrimps

Sautéed king prawn on garlic bread • 80 D G S

New Baked Camembert

Confit apples, confit grapes, crispy lavash • 75 D G V

New Beef Carpaccio

Shaved black truffle, parmesan, arugula, pine seeds, crackers,
extra virgin olive oil, aged balsamic • 90 D N R G

Baked Escargots

Garlic-herb butter • 90 S G D

Crispy Calamari

Spicy aioli, lemon wedges • 65 D G S E S O

Devilled Chicken

Crispy chicken tenders tossed in spicy mango sauce • 60
S E G S O

New Chicken Liver & Foie Gras Parfait

Truffle butter, fig chutney, toasted brioche,
petite salad • 75 G D E

New Cheese & Charcuterie

Beef bresaola, Wagyu Koppa, Pancetta, Salami,
Smoked Cheddar, Brie, Danish blue, Gruyère,
crackers, grape chutney, quince jelly • 115 D G N

Tuna Crudo

Yellowfin tuna, cucumber, mango, celery, capers,
lemon vinaigrette • 65 S C E R

Oysters

Lemon wedges, shallot vinaigrette
6 pieces • 98 | 12 pieces • 180 S R

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SALADS

New Smoked Salmon & Cucumber

Mache leaves, capers, confit cherry tomato, avocado, corn, dill cream, yuzu mustard dressing • **75** *SDM*

New Prawn Cocktail

Baby gem lettuce, shaved cucumber, citrus segments, avocado, Marie Rose dressing • **72** *SEMGSO*

New Tuna Cobb

Baby gem, iceberg lettuce, radish, avocado, cucumber, eggs, bottarga, wonton crisps, sherry vinaigrette • **68** *SGEM*

New Smoked Duck

Lambs lettuce, spinach, puy lentil, maple roasted butternut squash, raspberry, toasted almonds, hazelnut vinaigrette • **70** *NM*

Chicken Caesar

Romaine lettuce, boiled egg, anchovies, croutons, parmesan, beef bacon, caesar dressing • **70** *DGMESO*

Parma Ham

Lambs lettuce, strawberry, melon, parmesan, raspberry, focaccia dust, balsamic dressing • **75** *GDM Pork خنزير*

Mediterranean Quinoa

Baby spinach, baby beets, carrots, roasted sweet potato, bell peppers, green beans, toasted pine seeds, basil pesto dressing • **60** *VND*

FAVORITE PASTAS

Paccheri Truffle Alfredo

Mixed wild mushroom and creamy truffle sauce • **110** *GDV*

Wagyu Beef Fettuccine

Wagyu carpaccio, slow cooked beef ragout, parmesan, wild rocca leaves • **125** *DGCEER*

Seafood Linguine

Calamari, mussels, prawns, clams, scallops, saffron, cherry tomato sauce • **110** *SGD*

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FLAT BREAD

New Cheesy Madness

Blue cheese, brie, mozzarella, parmesan, toasted walnut, confit pear • 80 *G D N V*

New Porcini Mushroom

Sautéed porcini, wild mushroom, beef bacon, shaved parmesan, wild baby rocca • 85 *G D*

New Prawn & Bacon

Prawn, beef bacon, beef pancetta, kalamata olive, capers, tomato sauce, mozzarella • 85 *G D S*

Smoked Brisket

BBQ sauce, red onion, sweet corn, piquillo pepper, cheddar, jalapenos • 85 *G D S O*

Veal Pepperoni

Veal pepperoni, tomato sauce, mozzarella • 85 *G D*

Margherita

Tomato sauce, mozzarella, sliced tomato • 75 *G D V*

Serrano Ham & Chorizo

Artichoke hearts, tomato sauce, fresh mozzarella • 110
G D Pork خنزير

PORK CORNER

New Dingly Pork Cutlet

Milanese style succulent pork chop, artichoke salad, mushroom gravy, fries • 130 *D M G E C E Pork* خنزير

New Slow Roasted Pork Belly

Crispy skin, creamy mash, broccolini, carrot, pork jus
Good for 2, a minimum of 25 minutes required for preparation • 125 *D M G C E Pork* خنزير

Scotch Egg

Mustard dip, petit salad • 60 *G E S O M Pork* خنزير

All Day Breakfast

Pork sausage, pork bacon, black pudding, fried eggs, tomato, hashbrown, mushroom, baked beans, toast, orange juice, choice of tea or coffee • 85 *D G E Pork* خنزير

Bangers & Mash

Pork sausage accompanied by creamy mash, green peas, onion gravy • 95 *D G Pork* خنزير

BBQ Spareribs 6pc

Served with sweet potato fries, coleslaw • 98
M G S O E S Pork خنزير

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SPECIAL BURGERS

New Billionaire Burger

24K Gold croissant, wagyu patty, foie gras, Monterey Jack, truffle butter, lettuce, tomato, mushroom, pickles • 120 *G D E*

Classic Cheeseburger

Prime angus beef burger, cheddar, lettuce, tomato, gherkins, burger sauce, brioche bun • 80 *G D E M S O*

New Texas Heavy Bun

Barbecue glazed baby pork rib, Cumberland patty, streaky bacon, grilled onion, lettuce, potato bun, coleslaw • 82

G D E M S O *Pork* خنزير

New Southern Fried Chicken Burger

Crispy chicken supreme, cheddar, lettuce, tomato, pickle, spicy aioli, potato bun • 80 *G D E M S O*

New Spicy Vegetable Burger

Curry flavored vegetable patty, cheese, lettuce, tomato, pickle, smoky tomato sauce, potato bun • 75 *D G M S O V*

Philly Cheese Sandwich

Roasted beef, green bell pepper, grilled onion, mustard, mayonnaise, provolone cheese, hoagie roll • 82

G D M E S O

Double Decker Club

Herb marinated chicken supreme, beef bacon, egg, cheddar, tomato, lettuce, rustic loaf • 75 *G D M E S O*

Chicken Tikka Wrap

Tomato, onion, cheddar, mayonnaise, tortilla wrap

65 *G D M E S O*

BRITISH CLASSIC PUB

New Traditional Beef Pie

Short crust pastry, encrusted beef stew, creamy mash, seasonal veggies, gravy • 120 *D G E C E*

New Crafty Shepherds Pie

Slow cooked lamb shoulder, creamy parmesan mash, parsnip pureé, green peas, green salad • 130

D G E M C E

Traditional Fish & Chips

Crispy cod, mushy peas, tartar sauce, lemon wedge • 85

G E S O D

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MAIN FARE

New Jumbo King Prawns

Sautéed endive, fennel, garlic and butter • 135 D S

New Mac & Rib

Char-wood cheddar, mac & cheese, Texas style
beef short rib, onion rings • 125 D G M S O C E S

New Surf & Turf

Gratinated half lobster, wagyu tenderloin, sautéed mushroom,
spinach, mashed potato • 245
S D M C E

New Grilled Salmon

Braised lentils, tender stem broccoli, carrot, herring roe,
tarragon emulsion • 120 D S G M C E R

Sole Meuniere

Dover sole, capers, brown butter sauce • 345 S G D

Confit Duck Leg

Crispy duck leg, braised cabbage, raspberry sauce,
lentil celeriac salad • 135 D G M N C E

Kung Pao Chicken

Stir fried in hoisin sauce with mixed bell pepper, bamboo
shoot, celery, water chestnut, cashew nuts, jasmine rice • 95
S O G C E N

Fajitas

Make your own fajita with a choice of chicken, beef or prawn,
with guacamole, tomato salsa, sour cream,
and grated cheese • 85 | 90 | 95 D G S O S

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FROM THE GRILL

New Australian Angus Tenderloin

Grilled asparagus, confit tomato, parsnip purée,
your choice of sauce • **185 D**

New Australian Beef Ribeye

Grilled asparagus, confit tomato, parsnip purée,
your choice of sauce • **178 D**

New Australian Lamb Chops

Crushed potato, grilled zucchini, anchovy butter,
your choice of sauce • **165 S D**

New Baby Chicken

Herb marinated spatchcock chicken, braised shallot,
asparagus, baby potato • **135 D**

SIDES

Truffle Fries • **35 D G V**

Sweet Potato Fries • **28 G V**

French Fries • **28 G V**

Onion Rings • **28 G V**

Creamy Mashed Potato • **30 D V**

Sautéed Vegetables • **28 D V**

Mixed Green Salad • **28 V**

Creamy Spinach • **28 D V**

Sautéed Mushroom • **30 D V**

SAUCES

Pepper *CE*

Mushroom *CE G*

Bearnaise *ED*

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DESSERTS

New Berry Medley Bliss

Crispy meringue, blueberry and raspberry sauce, mixed berry ice cream • 45 *DE*

New Spiced Date Pudding

Sticky cinnamon sauce, vanilla ice cream, peanut tuile • 45 *GDNE*

New Tropical Bounty

Platter of mixed tropical fruits with passion fruit sorbet • 45

Salted Caramel Cheesecake

Vanilla tulip, caramel sauce, vanilla ice cream • 45 *DEG*

Valrhona Chocolate Mi Cuit

Molten chocolate cake with vanilla gelato • 45
GDEN

Pear & Cherry Crumble

With vanilla ice cream • 45 *GD*

Cheese Board

Gruyère, Brie, Smoked Cheddar, Danish blue, Goat cheese, grape chutney, crackers, dried fruits, and assorted nuts • 98 *DGN*

Ice Cream & Sorbet • per scoop 18 *D*

Sorbet: Raspberry | Lemon

Ice Cream: Vanilla | Chocolate | Strawberry

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