



BAR SNACKS

BRUSCHETTA \$10

Baguette with Tomato Tapenade

NACHOS WITH CHEESE \$16

Nacho Chips with Salsa Jalapeño and Cheese

QUESADILLA \$12

Choice of Chicken or Vegetarian With Guacamole and Salsa

CHICKEN YAKITORI \$12

Japanese Style Marinated Chicken Skewers

TIPPLE CHICKEN WINGS \$12

Homestyle Marinated Wings

MUSHROOM BRUSCHETTA \$14

Roasted Button Mushrooms, Salsa

STARTERS

TIPPLE AND DRAM SLIDERS \$22

100% Beef Patty, Comté Cheese, Caramelised Onions, Nacho Chips

SUMMER VEGETABLES SLIDERS \$20

Roasted Bell Peppers, Zucchini, White Wheat Roll

CROQUE MONSIEUR \$20

Rustic Country Loaf, Honey Ham and Emmental Cheese

+\$2 for a Sunny Side Up

CROQUE DE TIPPLE \$22

Rustic Country Loaf. Streaky Back Bacon. Goat Cheese

MAIN

NAVARIN OF LAMB \$24

Stewed Lamb Shoulder, Tomatoes, Root Vegetables

BŒUF BOURGIGNON \$24

Braised Red Wine Beef Tenderloin, Summer Vegetables, Pearl Onions with Country Baguette

BEEF KEBAB \$22

Grilled Angus Beef, Roasted Onions, Bell Peppers and Mesclun Salad



SHARING

TARTE FLAMBÉE "ALA KING" \$16

Thin Bread Crisp, Tomato Tapenade,
Mozzarella Cheese, Onions, Olives

BACON TARTE \$16

Thin Bread Crisp, Lardons,
Onions, Creme Fraîche

DUO OF PORK \$18

Oven Roasted Pork Belly, Parma
Ham, Whole Grain Mustard Dip

COLD CUT PLATTER \$28

Finely Sliced Assorted Cold Cuts with
Condiments

CHEESE PLATTER \$28

5 Types of Artisanal Cheese with
Condiments

PLOUGHMAN PLATTER \$28

3 Types of Assorted Cold Cuts and
Cheese with Condiments

DESSERTS

CREME BRÛLÉE MAISON \$14

Traditional Creme Brûlée with
Madagascar Fresh Vanilla

MOLTEN LAVA CAKE \$14

with Vanilla Ice Cream

PAIRINGS

ASSORTED BAK KWA \$12

ASSORTED CHOCOLATES \$12

OYSTER ½ DOZEN \$35