



## BRUNCH

### salads & cold

**kale caesar salad - 640 d e gf**  
kale, romaine, charred corn, caesar dressing, parmesan.

**hummus plate - 750 d**  
edamame and chickpea carrot hummus, house green salad, cucumber, roasted jalapeño, pickle onion, pita bread.

**avocado poke - 850 s v**  
avocado, cucumber, onion, sesame soy, rice cracker.

**avocado toast - 750 gf e**  
basil pesto, avocado mousse, sliced avocado, heirloom tomatoes, mixed herbs, balsamic, add burrata - 250 | egg - 200

**tuna or salmon crispy rice**  
sushi grade tuna or salmon tartare, sriracha, white truffle oil, tuna - 850 | salmon - 1,000

**burrata salad - 650 d**  
balsamic glaze, cherry heirloom tomatoes, watermelon, pesto, brioche crostini.

**watermelon feta - 650 gf d**  
house greens, watermelon sherry vinaigrette, watermelon, muskmelon, blueberry, feta, walnut.

**buffalo chicken salad – 750 d e s**  
cheddar, corn, black beans, ricotta, avocado, iceberg, tomato, animal sauce, crispy wontons.

**tropical salad - 650 d**  
feta cheese, arugula, crispy leeks, kaffir lime vinaigrette.

## buns/toast

**everything bagel – 650 d e**  
with cream cheese, bacon, eggs, add salmon - 650

**grilled chicken slider - 550 d e**  
blackened chicken, spicy mayo, bell pepper relish, cheddar.

**confit chicken taco - 600 gf d**  
habanero emulsion, onion salad, napa cabbage.

**fillet o’fish sandwich – 800 e d**  
milk bun, panko crusted crispy fish, house tartare sauce, lettuce, nacho cheese.

**prawn slider - 550 d e**  
prawn patty, pork bacon, habanero ashes aioli, caramelised onions, dill pickles.

**lobster roll - 950 d**  
warm butter poached lobster, garlic butter, crispy onion, giardiniera, brioche, truffle oil.

**veg taco - 500 gf d**  
sweet corn, mushroom, spinach, jalapeño mayo, corn tortilla, roasted tomato salsa, pico de gallo.

**veggie enchiladas – 650 d**  
home made tortilla, spinach, corn, fresh herbs, mozzarella, spicy tomato sauce.

**corn & cheese bun - 480 d e**  
savoury mixture of sweet corn kernels, yellow cheddar, ghost chilli aioli.

## eggs

**veggie benedict - 400 e d**  
spinach, kale, mushroom, avocado, poached egg, hollandaise, house made english muffin.

**smoked pork belly benedict - 450 e d**  
mango wood smoked pork belly, poached eggs, spicy aioli, hollandaise, charred vegetables, house made english muffins.

**smoked chicken benedict - 450 e d**  
smoked chicken, poached eggs, spicy aioli, hollandaise, charred vegetables, house made english muffins.

**gluten free truffle shuffle - 650 gf d**  
wild mushroom, scrambled eggs, gluten free bread, parmesan, truffle oil.

## raw

**salmon jalapeño - 1000 s**  
norwegian salmon, jalapeño, ponzu.

**snapper tiradito roll - 800 s**  
passion fruit, ponzu, peach, tuna salad.

**tuna tataki - 850 s d**  
gently seared tuna with citrus chilli soy, avocado mousse, micro cilantro, mushroom chipotle furikake.

**crab roll - 800 e s**  
crab meat, chipotle, basil, coriander, house made ponzu, truffle oil.

## bastian classic

**vegan gluten free nachos - 650 gf**  
corn tortilla chips, smoked bean chilli, vegan cheese, vegan sour cream, avocado, pico de gallo.

**tofu bao - 400 d s e**  
chilli soy garlic, gunpowder, giardiniera, thecha, housemade steam buns, house made & steamed.

**veggie thermidor - 750 d**  
macau style market veggies, coconut cream, parmesan, white truffle oil, grilled sourdough.

**korean fried chicken - 1000 s d**  
sesame soy glaze, melted mozzarella, scallions, sesame seeds.

**crispy lotus root chips - 400 gf**  
cajun ketchup, and animal dipping sauce.

**crispy spiced salt chicken - 600 s**  
crispy boneless chicken with salt and chillies, herb creme fraiche.

**chilli dumplings - e s**  
vegetarian - 400 | chicken & prawns - 450

**kharwara coconut mushroom - 450 vg**  
coconut milk, curry leaf, onion, garlic.

**korean fried paneer - 900 s d**  
sesame soy glaze, melted mozzarella, scallions, sesame seeds.

**butter wild mushrooms - 900 gf d**  
button, portobello & king mushrooms, truffle butter emulsion, white wine.

**kung pao tofu - 800 s v**  
oyster, soy, jalapeño, peanuts, vegetables.

**potato truffle croquettes 400 d s e**  
sour cream, scallions, kunafa crusted, truffle oil.

**lobster thermidor - market price gf d**  
macau style lobster, coconut cream, parmesan, white truffle oil.

**karnataka fried chicken - 650 d**  
chilli powder, curry leaf, onion, curd, lemon.

**animal prawns - 800 s e**  
tossed with animal sauce, candied nuts, chilli oil, scallion.

**spicy dan dan noodles - 750 e s**  
rice noodles, spicy peanut broth, tofu, mushroom ragout, poached egg, kimchi, add chicken +225

**crispy chicken bao - 550 d e**  
cucumber pickle, animal sauce, house made steamed buns.

**chicken croquettes - 400 d e s**  
mozzarella, gochugaru, house made kimchi, sesame, kimchi aioli.

**fish and chip - 750 s**  
beer batter tempura snapper, house made fries, tartare sauce.

**stir fry chicken - 850 e s**  
chicken breast, shitake, black fungus, portobello, chinese greens.

**prawns masala fry - 750 gf**  
byadgi chili, tamarind & cumin, coriander, whole spice.

**chicken kithale chilli tikka - 650 d gf**  
byadgi chilli, garlic, chilli flakes, orange, lemon.

## salt & sugar

**chipotle paneer steak - 750 d s**  
oven roasted paneer, chipotle adobo, truffle cauliflower polenta, rustic lemon vinaigrette, tortilla crisp.

**red hot chicken waffles - 800 d gf**  
gluten free waffles, crispy boneless chicken, red hot glaze, maple syrup, house made dill pickles.

## robata

**baby potatoes - 530 gf d**  
garlic butter, crispy garlic, parmesan, togarashi.

**broccoli - 630 s**  
teriyaki glaze, sesame, scallion, togarashi.

**snapper - 1000 s d**  
japanese chutney marinade, coriander, yuzu zest, pickles.

**charred garlic chicken - 750 gf**  
cashew yogurt marinade, herb chimichurri, smokey chilli oil, crispy garlic.

**chicken sinaloa - 750 d**  
dry chilli adobo, xnipec, (pickled onion and habanero).

**curry leaf prawns - 800 d**  
tomato kutt, bell pepper coulis.

**black sesame chicken -750 d**  
served with bell pepper coulis.

**mysore masala baby potato - 450 d**  
byadgi chilli, cashew nut, curd, indian spices.

## staples & sides

**the mac - 1000 d**  
truffle bechamel, elbow macaroni, parmesan, spiced bread crumbs.

**truffle fries - 600 d gf e**  
white truffle oil, parmesan, scallions.

**malaysian noodles - 760 s e**  
bean sprouts, scallions, garlic, jalapeño, soy, mushroom, egg, rice noodles.

add chicken +250 | prawn + 400 | lobster - mp | bacon +250

**mongolian noodles - 760 s**  
rice noodles, red cabbage, snow peas, bokchoy, sriracha, hoisin sauce.

**bacon kimchi fried rice - 800 d s**  
jasmine rice, egg, oyster sauce, truffle oil.

**mantou - 350 d**  
steamed or fried.

**crab rice - 1300 s e d**  
shrimp butter, deshelled garlic mud crab, jasmine rice, truffle oil.

**burnt garlic fried rice - 650 s d**  
with or without egg, jasmine rice, market veg, crispy garlic.

**wild mushroom and truffle fried rice - 800 s d**  
wine, light soy, jasmine rice.

**coriander rice - 650 s**  
coriander, green chilli, mixed veggies.

**gf - gluten free v - vegan e - contains egg d - contains dairy s - contains soy sauce**

**we do not levy service charge, government taxes as applicable.**