Bastian BEACH

BRUNCH

SALADS

HUMMUS PLATE d g n
edamame. chickpea carrot hummus. house green salad. cucumber. roasted jalapeño. pickled onion. pita bread. (1120 cal) (650 gm)

BURRATA SALAD d n gf
carrot marinara. roasted baby carrot. pesto. sesame lavash. pistachio. (860 cal) (366 gm)

WATERMELON FETA d j n gf
house greens. watermelon sherry vinaigrette. watermelon. muskmelon. blueberry. feta. walnut. (643 cal) (506 gm)

AVOCADO POKE j m n s v
avocado. cucumber. onion. sesame soy. rice cracker. (639 cal) (401 gm)

AVOCADO TOAST d g j n
basil pesto. avocado mousse. sliced avocado. heirloom tomatoes. mixed herbs. balsamic. (566 cal) (326 gm)
add burrata +250 | egg +200

TROPICAL SALAD d j
feta cheese. arugula. crispy leeks. pomegranate. pineapple. kaffir lime vinaigrette. (326 cal) (210 gm)

CRAB ROLL e m s
crab meat. chipotle. basil. coriander. homemade ponzu. truffle oil. (235 cal) (135 gm)

MANDARIN CEVICHE gf
snapper. salmon. mandarin vinaigrette. cucumber. jalapeño. wasabi foam. (267 cal) (267 gm)

HAMACHI e m s
grapefruit ponzu. grapefruit segments. grapes. jalapeño. capers. (301 cal) (240 gm)

TUNA TATAKI d m s
gently seared tuna with citrus chilli soy. avocado mousse. micro cilantro. mushroom chipotle furikake. (379 cal) (158 gm)

SALMON JALAPEÑO m s
norwegian salmon. jalapeño. ponzu. (296 cal) (172 gm)

BUNS/TOAST

VEG TACO d j gf
sweet corn. mushroom. spinach. jalapeño mayo. corn tortilla. roasted tomato salsa. pico de gallo. (439 cal) (2 pcs)

BLACK BEAN BURGER d g
brioche bun. avocado mousse. thecha. lettuce. parmesan. pickles. (997 cal) (1 pcs)

TRUFFLE CHICKEN BURGER d g
cheese stuffed patty. miso mustard. powder. bacon. mushroom duxelles. truffle oil. (1573 cal) (1 pcs)

LAMB GHEE ROAST d e g
parmesan poached egg. masala bun. goat cheese crema. (1177 cal) (370 gm)

CRAB TOAST d gf
coconut milk. mozzarella. thecha. deshelled mud crab. sunny side egg. (926 cal) (488 gm)

GRILLED CHICKEN TACO gf d
pico de gallo. avocado mousse. pickled onions. cucumber noodles. red jalapeño salsa. (689 cal) (2 pcs)

LOBSTER ROLL d g
warm butter poached lobster. garlic butter. crispy onion. giardiniera. brioche. truffle oil. (1553 cal) (2 pcs)

ANIMAL LAMB SLIDER d e m s
pan seared lamb patty. animal sauce. aged cheddar. caramelized onion. (766 cal) (3 pcs)

GRILLED CHICKEN SLIDER d e g
blackened chicken. spicy mayo. bell pepper relish. cheddar. (1573 cal) (3 pcs)

EGGS

VEGGIE BENEDICT d e g
spinach. kale. mushroom. avocado. poached egg. hollandaise. homemade english muffin. (1560 cal) (458 gm)

CRAB BENEDICT d e
butter garlic crabs. wilted greens. poached egg. hollandaise. homemade english muffin. (1487 cal) (387 gm)

SMOKED PORK BELLY BENEDICT d e g
mango wood smoked pork belly. poached eggs. spicy aioli. hollandaise. charred vegetables. homemade english muffins. (2021 cal) (355 gm)

SMOKED CHICKEN BENEDICT d e g
smoked chicken. poached eggs. spicy aioli. hollandaise. charred vegetables. homemade english muffins. (1784 cal) (356 gm)

GLUTEN FREE TRUFFLE SHUFFLE d e gf
wild mushroom. scrambled eggs. gluten free bread. parmesan. truffle oil. (1016 cal) (407 gm)

BASTIAN CLASSIC

VEGAN NACHOS j n v gf
corn tortilla chips. smoked bean chilli. vegan cheese. vegan sour cream. avocado. pico de gallo. (1372 cal) (609 gm)

TOFU BAO d m n s
chilli soy garlic. gunpowder. giardiniera. thecha. homemade steam buns. (734 cal) (3 pcs)

VEGGIE THERMIDOR d g j
macau style market veggies. coconut cream. parmesan. white truffle oil. grilled sourdough. (1512 cal) (591 gm)

BUTTER WILD MUSHROOMS d gf
button. portobello. king mushrooms. truffle butter emulsion. white wine. (1228 cal) (381 gm)

MUSHROOM CROQUETTES d g
béchamel. wild mushrooms. chipotle mayonnaise. truffle oil. (547 cal) (5 pcs)

VEG CHILLI DUMPLINGS g n s m
mushroom. vegetables. chilli oil. garlic. soy. (451 cal) (6 pcs)

CRISPY LOTUS ROOT CHIPS j gf
cajun ketchup. animal dipping sauce. (500 cal) (275 gm)

KUNG PAO TOFU j m n s v
oyster. soy. jalapeño. peanuts. vegetables. (1030 cal) (755 gm)

KOREAN FRIED PANEER d j m s
sesame soy glaze. melted mozzarella. scallions. sesame seeds. (1499 cal) (538 gm)

RANCH IS ON FIRE WINGS d e gf
cayenne. paprika. crème fraiche. fermented house sriracha. (2262 cal) (527 gm)

MONGOLIAN LAMB e m s
sweet soy. sriracha. peppers. scallion. (1185 cal) (541 gm)

LOBSTER THERMIDOR d gf
macau style lobster. coconut cream. parmesan. white wine. truffle oil. (1471 cal) (385 gm)

KOREAN FRIED CHICKEN d m s
sesame soy glaze. melted mozzarella. scallions. sesame seeds. (140 cal) (506 gm)

SPICY DAN DAN NOODLES e m n s
rice noodles. spicy peanut broth. tofu. mushroom ragout. poached egg. kimchi. (1536 cal) (715 gm)

ANIMAL PRAWNS e m n s
tossed with animal sauce. candied nuts. chilli oil. scallion. (2037 cal) (623 gm)

CHICKEN CROQUETTES d e m s
mozzarella. gochugaru. homemade kimchi. sesame. kimchi aioli. (707 cal) (5 pcs)

FISH & CHIP e m s
beer batter tempura snapper. homemade fries. tartare sauce. (1197 cal) (540 gm)

STIR FRY CHICKEN e m s
chicken breast. shiitake. black fungus. portobello. chinese greens. (841 cal) (547 gm)

BRAISED LAMB d m s
chilli infused braised lamb. mashed potatoes. baby bokchoy. snow peas. (1123 cal) (618 gm)

NON-VEG CHILLI DUMPLINGS n s m
chicken. prawns. chilli oil. garlic. soy. (464 cal) (6 pcs)

NAKED & HOT WINGS d gf
ghost chilli powder. blackened spice. (1551 cal) (397 gm)

SALT & SUGAR

BAKED BRIE d g j n
cranberry thyme compote. toasted brioche. roasted nuts. fig jam. seasonal fruits. dried apricots. prunes. (987 cal) (366 gm)

CHIPOTLE PANEER STEAK d m s
oven roasted paneer. chipotle adobo. truffle cauliflower polenta. rustic lemon vinaigrette. tortilla crisp. (906 cal) (476 gm)

THE HOMER d g m s
brioche doughnut. sunny side eggs. bacon. homemade breakfast sausage patty. cheddar. (1911 cal) (499 gm)

BIG BIRD d e g
panko crumbed chicken breast. pickled jalapeño. dill pickle. spicy mayo. milkmaid. fried mantou. (2277 cal) (615 gm)

RED HOT CHICKEN WAFFLES d gf
gluten free waffles. crispy boneless chicken. red hot glaze. maple syrup. homemade dill pickles. (2362 cal) (743 gm)

ROBATA

MYSORE MASALA BABY POTATO d n gf
byadgi chilli. cashew nut. curd. indian spices. (778 cal) (370 gm)

BROCCOLI j m s
teriyaki glaze. sesame. scallion. togarashi. (373 cal) (489 gm)

BABY POTATOES d gf
garlic butter. crispy garlic. parmesan. togarashi. (483 cal) (235 gm)

SNAPPER d gf
japanese chutney marinade. coriander. yuzu zest. pickles. (464 cal) (461 gm)

BBQ PRAWNS d gf
pico de gallo. ancho chilli barbecue sauce. black bean puree. (996 cal) (421 gm)

PORK RIBS d gf
spicy mustard barbecue sauce. cajun spice. (992 cal) (383 gm)

LAMB CHOP d m s
charsui glaze. togarashi. scallion. sesame. (565 cal) (206 gm)

CHARRED GARLIC CHICKEN d n gf
cashew yogurt marinade. herb chimichurri. smokey chilli oil. crispy garlic. (1630 cal) (648 gm)

PORK BELLY d m s
gochujang glaze. pickled onion. crispy garlic. sesame. (2274 cal) (311 gm)

STAPLES & SIDES

add chicken + 250 | prawn +400 | lobster +1500 | bacon +250

MONGOLIAN NOODLES m s
rice noodles. red cabbage. snow peas. bokchoy. sriracha. hoisin sauce. (928 cal) (661 gm)

TRUFFLE FRIES d gf
white truffle oil. parmesan. scallions. (1062 cal) (394 gm)

WILD MUSHROOM & TRUFFLE FRIED RICE d m s
wine. light soy. jasmine rice. (1158 cal) (577 gm)

HAWAIIAN DINNER ROLLS d g
freshly baked with garlic butter. parmesan. (1992 cal) (4 pcs)

JASMINE RICE
(623 cal) (350 gm)

MANTOU d g
steamed (404 cal) (2 pcs) fried (846 cal) (2 pcs)

AJI PANCA UDON g m s
panca chilli noodles. oyster. market vegetables. (815 cal) (639 gm)

THE MAC d g j
truffle béchamel. elbow macaroni. parmesan. spiced bread crumbs.

BURNT GARLIC FRIED RICE d j m s
with or without egg. jasmine rice. market veg. crispy garlic. (792 cal) (470 gm)

CORIANDER RICE d m s
coriander. green chilli. mixed veggies. (797 cal) (530 gm)

CRAB RICE d e m s
charsui glaze. togarashi. scallion. sesame. (1182 cal) (543 gm)

BACON KIMCHI FRIED RICE d e m s
jasmine rice. egg. oyster sauce. truffle oil. (1337 cal) (539 gm)

d – contains dairy e – contains egg f – contains fish g – contains gluten gf – gluten-free j – jain possible m – msg n – contains nut s – contains soy sh – contains shellfish v – vegan vg – vegetarian

Gratuity is discretionary and reflective of your dining experience; please feel free to have it removed from your bill. Government taxes as applicable.