



## STARTERS

<b>CAULIFLOWER ROASTED</b> [Vegan] Cauliflower puree, mango puree, cashew crumble, coriander, mint, chili oil	<b>120K</b>
<b>GRILLED PRAWNS</b> Chili, garlic, lemon, tartar sauce	<b>155K</b>
<b>CALAMARI</b> Breaded calamari, tartar sauce	<b>99K</b>
<b>CLAMS</b> Chili, garlic, white wine, mango beurre blanc, peas, sambal matah, charred bread	<b>99K</b>
<b>LIVER PARFAIT</b> Apple jam, walnuts, toasted sourdough	<b>99K</b>
<b>COLD CUTS</b> Chef's special selection	<b>-K</b>
<b>FILLET STEAK TARTARE</b> Soy cured egg yolk, crispy capers, pickles, chipotle aioli, crispy potato skins	<b>150K</b>
<b>3 OYSTERS</b> Sherry vinegar, shallots, paprika oil, micro komangi, burnt lemon	<b>75K</b>
<b>HUMMUS</b> [Vegan] Confit garlic, paprika oil, komangi, flat bread	<b>95K</b>
<b>BURRATA</b> [Veg] Cherry tomatoes, red peperonata peponade, olives, crispy capers, croutons, micro basil	<b>165K</b>
<b>MARINATED OLIVES</b> [Vegan] Thyme, garlic, orange zest, chili	<b>75K</b>
<b>GAZPACHO</b> [Vegan] Strawberry & tomato, burnt cucumber, pickled zucchini, olive crumb, croutons	<b>140K</b>
<b>TOMATO SOUP</b> [Veg] Burnt butter gremolata, spiced sour cream, sumac, toasted bread	<b>125K</b>

## SALADS

<b>BL GREEK SALAD</b> [Vegan] Seasoned leaves, olives, lemon dressing, sun dried tomato, pickled onions	<b>90K</b>
<b>AVOCADO SALAD</b> [Vegan] Tabouli, avocado, cherry tomatoes	<b>90K</b>
<b>CAESER SALAD</b> Parmesan, gem hearts, bacon, miso dressing	<b>130K</b>

## BAR SNACKS

<b>TRUFFLE ARANCINI</b> [Veg] Mushrooms, pesto ranch	<b>65K</b>
<b>JALAPENO CROQUETTES</b> [Veg] Brick lane aioli	<b>65K</b>
<b>POPCORN CHICKEN</b> Chicken breast, Brick lane aioli	<b>65K</b>

## MAINS

<b>EGGPLANT</b> [Vegan] Roasted eggplant, eggplant puree, gremolata cherry tomatoes, pickles	<b>150K</b>
<b>MAHI MAHI</b> Salsa verde, tamarind sauce, sambal matah, crispy potato skins	<b>180K</b>
<b>PORK LOIN</b> Pan roasted with 5 spice and apple jam	<b>250K</b>
<b>CHICKEN PAN ROASTED</b> Pan roasted half chicken, with ponzu and chicken stock reduction, chicken gravy	<b>300K</b>
<b>BEEF FILLET 400G</b> Served with garlic butter, watercress and your choice of peppercorn or mushroom sauce	<b>600K</b>
<b>RIBEYE BONE IN 1KG</b> Served with garlic butter, watercress and your choice of peppercorn or mushroom sauce	<b>1500K</b>

## PIZZA

<b>MARGHERITA</b> [Veg] Chunky tomato sauce, basil, mozzarella, burrata, tuscan olive oil	<b>100K</b>
<b>CHEESY GARLIC BREAD</b> [Veg]	<b>100K</b>
<b>MUSHROOM</b> [Veg] Foraged wild mushrooms, parmesan, béchamel, garlic, oregano	<b>125K</b>
<b>HAWAIIAN</b> Ham, pineapple, mozzarella	<b>125K</b>
<b>DIAVOLA</b> Chorizo mince, fresh mozzarella, coriander, hot honey	<b>135K</b>
<b>PROSCIUTTO</b> Mozzarella, cherry tomato confit, rocket, basil pesto, parmigiana	<b>145K</b>

## DESSERTS

<b>ICE CREAM SELECTION -PER SCOOP</b> [Vegan options]	<b>35K</b>
<b>TIRAMISU</b> [Veg] Sponge soaked in coffee and alcohol, mascarpone, chocolate	<b>65K</b>
<b>SANGRIA BRULEE</b> [Vegan] Sangria poached fruits, coconut cream, burnt cream	<b>65K</b>
<b>PAVLOVA</b> [Veg] Passion fruit jam, creme Pâtissière, vanilla ice cream	<b>65K</b>
<b>APPLE CRUMBLE</b> [Veg] Vanilla ice cream and custard	<b>65K</b>
<b>CHOCOLATE TORTE</b> [Veg] Mango sorbet, lime sorbet, mint crumble, spiced mascarpone, choc mouse	<b>75K</b>

## SIDES

<b>WOOD-FIRED BREAD</b> [Veg] Garlic butter	<b>45K</b>
<b>FRENCH FRIES</b> Shoe string fries, brick lane aioli	<b>55K</b>
<b>BEAN BIRYANI</b> [Veg] Braised rice, chopped almonds, raisins	<b>55K</b>
<b>ROAST CARROTS</b> [Vegan] Fermented garlic and habanero honey	<b>60K</b>
<b>CHOPPED BROCCOLI</b> Couscous, slivered almonds, lemon, mint	<b>60K</b>
<b>CRISPY ROAST POTATOES</b> [Vegan] Garlic and thyme	<b>60K</b>
<b>CREAMED POTATOES</b> [Veg]	<b>65K</b>
<b>MAC AND CHEESE</b> 4 cheese, chorizo, herb bread crumbs	<b>70K</b>

## PASTA

<b>AGLIO OLIO</b> [Veg can be vegan] Olive oil, confit garlic, chili & garlic, parmesan, chili oil	<b>140K</b>
<b>VODKA RIGATONI</b> [Veg can be vegan] Fried basil, parmesan, chili crunch	<b>150K</b>
<b>BEEF CHEEK RAGU</b> Pappardelle, parmesan, burnt butter gremolata, crispy sweet potato	<b>150K</b>
<b>PRAWN LINGUINE</b> Prawn bisque, cherry tomatoes, pickled fennel, dill	<b>180K</b>
<b>MUSHROOM GNOCCHI</b> [Veg can be vegan] Truffle porcini sauce, wild mushrooms	<b>180K</b>

## KIDS MENU

<b>TOMATO PASTA</b> Linguine, napolli sauce, parmesan (veg)	<b>60K</b>
<b>MAC AND CHEESE</b> Macaroni pasta, bechamel, mozzarella (veg)	<b>65K</b>
<b>BOLOGNESE</b> Beef cheek ragu, linguine Parmesan	<b>75K</b>
<b>MARGHERITA PIZZA</b> Sourdough, tomato sauce, mozzarella,	<b>75K</b>
<b>HAM AND PINEAPPLE PIZZA</b> Sourdough, ham, pineapple, mozzarella, tomato sauce	<b>75K</b>
<b>FISH AND CHIPS</b> Beer battered mahi mahi, french fries	<b>75K</b>
<b>POPCORN CHICKEN</b> Chicken breast, french fries	<b>75K</b>