

# MAD NEST

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## Food Menu

**ZEN SAI**

<b>Sashimi Salad</b> <i>assorted raw fish salad</i>	15
<b>Yasai Salad</b> <i>vegetable salad</i>	5
<b>Edamame</b> <i>japanese green peas</i>	5
<b>Tako Wasabi</b> <i>octopus with wasabi</i>	6
<b>Chuka Wakame</b> <i>seasoned seaweed</i>	6
<b>Chuka Idako</b> <i>seasoned baby octopus</i>	6

**SUSHI**

<b>Sake</b> <i>salmon</i>	4
<b>Tai</b> <i>sea bream</i>	4
<b>Ika</b> <i>squid</i>	4
<b>Tako</b> <i>octopus</i>	4
<b>Kanikama</b> <i>crab meat</i>	4
<b>Tamago</b> <i>omelette</i>	4
<b>Inari</b> <i>sweetened bean curd skin</i>	4
<b>Ebi</b> <i>shrimp</i>	4
<b>Sake Aburi</b> <i>lightly roasted salmon with ikura</i>	4
<b>Maguro</b> <i>tuna</i>	4
<b>Unagi</b> <i>eel</i>	6
<b>Natto</b> <i>japanese fermented soya bean</i>	4
<b>Toiko</b> <i>flying fish roe</i>	4
<b>Ikura</b> <i>salmon roe</i>	8
<b>Shiro Maguro</b> <i>white tuna</i>	6
<b>Mekaiiki</b> <i>swordfish belly</i>	6
<b>Hamachi</b> <i>yellowtail</i>	6
<b>Hana Sushi</b> <i>salmon served with mayo &amp; tobiko</i>	6
<b>Ama Ebi</b> <i>sweet shrimp</i>	6
<b>Foie Gras</b> <i>goose liver</i>	20
<b>Nigiri Moriawase (Rokuten)</b> <i>6 pieces of special sushi</i>	18
<b>Nigiri Moriawase (Jutten)</b> <i>10 pieces of special sushi</i>	28
<b>Chirashi Zushi Set</b> <i>assorted raw fish served over sushi rice, salad &amp; mini udon</i>	20
<b>Tekka Chirashi Set</b> <i>tuna served over sushi rice, salad &amp; mini udon</i>	20
<b>Sake Chirashi Set</b> <i>salmon served over sushi rice, salad &amp; mini udon</i>	20

\*2 pieces of sushi per serving unless stated otherwise

Chef's Recommendations: 🍣

All prices subject to 10% service charge, with no GST.

**SASHIMI**

<b>Sake</b> <i>salmon</i>	12
<b>Ika</b> <i>squid</i>	10
<b>Tai</b> <i>sea bream</i>	10
<b>Tako</b> <i>octopus</i>	10
<b>Maguro</b> <i>tuna</i>	12
<b>Ama Ebi</b> <i>sweet shrimp</i>	15
<b>Mekajiki</b> <i>swordfish belly</i>	18
<b>Hamachi</b> <i>yellowtail</i>	18
<b>Shiro Maguro</b> <i>white tuna</i>	18
<b>Sake Belly</b> <i>salmon belly</i>	18
<b>Tamago</b> <i>omelette</i>	8
<b>Natto</b> <i>japanese fermented soya bean</i>	6
<b>Sashimi Moriawase (San Shu)</b> <i>salmon, tuna, swordfish belly (9 slices)</i>	18
<b>Sashimi Moriawase (Go Shu)</b> <i>salmon, tuna, sea bream, swordfish belly, octopus (15 slices)</i>	28

\*5 slices per serving unless stated otherwise

**MAKIZUSHI**

<b>Kappa Maki</b> <i>cucumber (6 pieces)</i>	3
<b>Oshinko Maki</b> <i>japanese yellow pickles (6 pieces)</i>	3
<b>Tamago Maki</b> <i>omelette (6 pieces)</i>	3
<b>Inari Maki</b> <i>sweetened bean curd skin (6 pieces)</i>	3
<b>Sake Maki</b> <i>salmon (6 pieces)</i>	4
<b>Sake Kawa Maki</b> <i>deep fried salmon skin (6 pieces)</i>	4
<b>Kanikama Maki</b> <i>crab meat (6 pieces)</i>	3
<b>Tekka Maki</b> <i>tuna (6 pieces)</i>	4
<b>Natto Maki</b> <i>japanese fermented soya bean (6 pieces)</i>	4
<b>Avocado Maki</b> <i>(6 pieces)</i>	4
<b>Ebi Tempura Maki</b> <i>prawn &amp; cucumber</i>	10
<b>Kani Karaage Maki</b> <i>soft shell crab</i>	10
<b>Unagi Maki</b> <i>eel &amp; cucumber</i>	12
<b>California Maki</b> <i>avocado &amp; cucumber with crab meat</i>	10
<b>Ura Maki</b> <i>spicy tuna mayo 🍣</i>	10
<b>Pitan Maki</b> <i>mixture of sashimi, served with avocado &amp; homemade sauce 🍣</i>	15
<b>Volcano Maki</b> <i>breaded prawn with spicy sauce 🍣</i>	16
<b>Oishii Maki</b> <i>grilled eel &amp; roasted salmon served with avocado &amp; homemade mayo 🍣</i>	16
<b>Vegetarian Maki</b> <i>mixed vegetables</i>	10

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**TEMAKI**

<b>Sake Kawa Temaki</b> <i>deep fried salmon skin</i>	4
<b>Tekka Temaki</b> <i>tuna</i>	5
<b>California Temaki</b> <i>avocado &amp; cucumber with crab meat</i>	4
<b>Unagi Temaki</b> <i>eel with cucumber</i>	5
<b>Ebi Tempura Temaki</b> <i>prawn with cucumber</i>	5
<b>Sake Temaki</b> <i>salmon</i>	4
<b>Kani Karaage Temaki</b> <i>soft shell crab with cucumber</i>	5
<b>Avocado Temaki</b>	4

**YAKIMONO**

<b>Sake Teriyaki/ Batayaki</b> <i>grilled salmon with sweet sauce or butter</i>	15
<b>Saba Shio Sumibiyaki</b> <i>grilled mackerel with salt</i>	12
<b>Tori Teriyaki</b> <i>grilled chicken with sweet sauce</i> ✓	12
<b>Sake Atama</b> <i>grilled salmon head</i>	12
<b>Unagi Kabayaki</b> <i>grilled eel with japanese BBQ sauce</i>	20
<b>Sake Belly Shio Sumibiyak</b> <i>grilled salmon belly with salt</i> ✓	18
<b>Gindara Shio Sumibiyaki/Teriyaki</b> <i>grilled black cod fillet with salt or sweet sauce</i> ✓	22
<b>Hamachi Kama</b> <i>grilled japanese yellowtail cheek (freshly air-flown &amp; subject to availability)</i>	seasonal price
<b>Fugu Mirin</b> <i>grilled puffer fish</i>	15
<b>Tatami Iwashi</b> <i>grilled silver fish sheets</i>	10
<b>Ebi Mentaiko Yaki</b> <i>(1 piece) grilled prawn with cod roe</i>	10
<b>Foie Gras</b> <i>goose liver</i> ✓	20
<b>Shishamo</b> <i>japanese smelt with roe</i>	5
<b>Shitake</b> <i>japanese mushroom</i>	5
<b>Yaki Tori</b> <i>skewered chicken</i>	6

**AGEMONO**

<b>Yasai Tempura</b> <i>fried vegetables</i>	10
<b>Ebi Tempura</b> <i>fried prawns</i> ✓	15
<b>Tempura Moriawase</b> <i>fried prawns &amp; vegetables</i>	15
<b>Shitake</b> <i>fried japanese mushroom</i>	6
<b>Age Dashi Tofu</b> <i>deep fried beancurd</i>	5
<b>Sake Kawa</b> <i>deep fried salmon skin</i>	6
<b>Kani Karaage</b> <i>deep fried soft shell crab</i>	10
<b>Tori Karaage</b> <i>deep fried chicken</i>	12
<b>Tonkatsu</b> <i>golden premium pork cutlet</i> ✓	12

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**NABEMONO**

<b>Sake Belly Soup</b> <i>salmon belly &amp; vegetables in pot</i> ✓	18
<b>Sukiyaki</b> <i>finely sliced beef or pork with vegetables in pot</i> ✓	15
<b>Asari Soup</b> <i>necked clam &amp; vegetables in pot</i>	10

**TEPPANYAKI**

<b>Kurobuta</b> <i>black pork with japanese BBQ sauce on hot plate</i> ✓	28
<b>Teppanyaki Nasu</b> <i>brinjal on hot plate</i> ✓	10
<b>Buta Shooga Miso Yaki</b> <i>sliced pork stir-fried with ginger miso on hot plate</i>	12
<b>Beef Yakimiku</b> <i>thinly sliced beef stir-fried with choice of japanese BBQ sauce or black pepper sauce on hot plate</i>	12
<b>Yasai Itame</b> <i>stir-fried mixed vegetables</i>	10

**MENRUI**

<b>Zaru Soba</b> <i>buckwheat noodles</i>	8
<b>Cha Soba</b> <i>green tea noodles</i>	8
<b>Tempura Udon</b> <i>prawn tempura &amp; vegetables</i>	12
<b>Kitsune Udon</b> <i>sweet beancurd skin udon</i>	8
<b>Katsu Curry Udon</b> <i>pork cutlet curry udon</i> ✓	12
<b>Yaki Udon</b> <i>fried udon with chicken</i> ✓	12
<b>Tamada Ramen</b> <i>ramen with char siew, spinach, egg &amp; bamboo shoots</i> ✓	12
<b>Gyu Niku Ramen</b> <i>beef ramen</i>	12
<b>Volcano Ramen</b> <i>duck &amp; egg ramen</i> ✓	12

**DONBURI**

<b>Garlic Chahan</b> <i>garlic fried rice</i> ✓	6
<b>Katsu Don</b> <i>pork cutlet with rice</i>	12
<b>Katsu Curry Rice</b> <i>deep fried pork &amp; japanese curry with rice</i> ✓	15
<b>Gyu Niku Curry Rice</b> <i>beef curry with rice</i> ✓	15
<b>Una Don</b> <i>grilled eel with rice</i>	15
<b>Tori Teriyaki Don</b> <i>grilled chicken with rice</i> ✓	12
<b>Unatama Don</b> <i>grilled eel, egg &amp; onion with rice</i>	15
<b>Gyu Don</b> <i>beef with rice</i>	12

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## SIDE ORDER

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<b>Chawanmushi</b> <i>japanese steamed egg</i>	4
<b>Hiyayakko</b> <i>cold tofu</i>	5
<b>Pitan Tofu</b> <i>century egg tofu</i> ✓	5
<b>Gyoza</b> <i>(5 pieces) chicken / prawn dumplings</i>	6
<b>Asari Sakamushi</b> <i>steamed clams</i> ✓	12
<b>Udon</b> <i>plain</i>	5
<b>Japanese Curry Gravy</b>	4
<b>Tamada</b> <i>flavoured egg</i>	2
<b>Gohan</b> <i>rice</i>	2
<b>Miso Soup</b>	2



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## TANDOORI

<b>Tandoori Chicken (1/4 pc, 1/2 pc, whole pc)</b>	7 / 10 / 19
<i>succulent, mildly spiced grilled chicken</i>	
<b>Chicken Tikka</b>	12
<i>tender chicken cubes in a combination of fresh herbs &amp; spices</i>	
<b>Fish Tikka</b>	15
<i>marinated fish cubes, charcoal-broiled in tandoori spices</i>	
<b>Chicken Malai Tikka</b>	14
<i>boneless chunks of chicken marinated in a mild, cashew nut paste</i>	
<b>Chicken Haryali Tikka</b>	14
<i>boneless cubes of chicken marinated with fresh yogurt, mint, fenugreek leaves &amp; green chillies</i>	
<b>Paneer Tikka</b>	13
<i>spiced cottage cheese cubes</i>	
<b>Mushroom Tikka</b>	13
<i>button mushrooms marinated with herbs &amp; spices</i>	
<b>Vegetable Sheekh Kebab</b>	14
<i>skewered vegetables cooked in tandoor</i>	
<b>Chicken Sheekh Kebab</b>	14
<i>skewered spicy minced chicken cooked in tandoor</i>	
<b>Lamb Sheekh Kebab</b>	15
<i>skewered spicy minced lamb cooked in tandoor</i>	
<b>Tandoori Prawns</b>	16
<i>succulent, tandoori-grilled tiger prawns</i>	
<b>Papadam</b>	1
<b>Papadam (Basket)</b>	3
<b>Masala Papadam</b>	3

## LAMB

<b>Rogan Josh</b>	14
<i>a mild kashmiri lamb dish cooked in fourteen spices</i>	
<b>Lamb Masala ✓</b>	15
<i>lamb pieces cooked in spicy sauce with egg</i>	
<b>Keema Mattar</b>	13
<i>minced lamb cooked with green peas &amp; spices</i>	
<b>Lamb Saag</b>	14
<i>lamb pieces prepared in spinach</i>	
<b>Kadai Lamb ✓</b>	15
<i>lamb pieces cooked with garlic, ginger paste, mushrooms, onions, tomatoes, capsicums &amp; spices</i>	
<b>Lamb Do Piazza</b>	15
<i>lamb pieces cooked in sliced onions, capsicums &amp; tomatoes</i>	
<b>Lamb Curry Achari ✓</b>	15
<i>pickled lamb pieces cooked in spicy sauce with garlic, ginger, onions &amp; tomatoes</i>	
<b>Lamb Tikka Masala ✓</b>	15
<i>pieces of lamb tikka in spicy sauce with capsicums</i>	
<b>Lamb Methi</b>	15
<i>lamb pieces cooked with ginger, garlic, &amp; chillies in fenugreek sauce</i>	

## CHICKEN

<b>Butter Chicken</b>	13
<i>boneless chicken prepared in mild, creamy, tomato-based sauce</i>	
<b>Chicken Dhahiwala</b>	14
<i>chicken pieces cooked in yogurt-based gravy</i>	
<b>Pepper Chicken</b>	14
<i>chicken pieces sauteed in ginger, garlic, onions &amp; crushed peppers</i>	
<b>Chicken Tikka Butter Masala</b>	15
<i>tandoori chicken tikka pieces in spicy onion tomato-based buttery sauce</i>	
<b>Chicken Mirch Masala ✓</b>	14
<i>chicken pieces cooked with onions, ginger &amp; green chillies</i>	
<b>Rara Chicken</b>	14
<i>chicken pieces cooked with onions, garlic, ginger in minced chicken gravy</i>	
<b>Handi Chicken ✓</b>	14
<i>spicy chicken cooked with red chillies, ginger, onions &amp; fresh coriander leaves</i>	
<b>Chicken Kurma</b>	14
<i>chicken pieces cooked in spices &amp; mild creamy sauce</i>	
<b>Chicken Curry</b>	12
<i>chicken pieces in onions, tomatoes, ginger &amp; garlic paste</i>	
<b>Kadai Chicken ✓</b>	14
<i>chicken pieces cooked in garlic-ginger sauce with mushrooms, onions, tomatoes, capsicums &amp; spices</i>	
<b>Chicken Masala ✓</b>	14
<i>chicken pieces cooked in spicy sauce with egg</i>	
<b>Chicken Saag</b>	14
<i>chicken pieces prepared in spinach</i>	
<b>Chicken Do Piazza</b>	14
<i>chicken pieces cooked with sliced onions &amp; capsicums</i>	
<b>Chicken Methi</b>	14
<i>chicken pieces cooked in garlic, ginger &amp; chillies in fenugreek sauce</i>	
<b>Egg Bhurji</b>	8
<i>scrambled egg with spices</i>	
<b>Egg Curry</b>	13
<i>eggs cooked in onions, tomatoes, ginger &amp; garlic paste</i>	

## FISH &amp; PRAWNS

<b>Fish Masala ✓</b>	13
<i>fish cubes cooked in spicy sauce with egg</i>	
<b>Fish Curry</b>	10
<i>fish cubes served in spicy sauce with onions, garlic, ginger, tomatoes &amp; chillies</i>	
<b>Fish Do Piazza</b>	12
<i>fish cubes prepared with sliced onions &amp; capsicums</i>	
<b>Kadai Fish ✓</b>	13
<i>fish cubes cooked in garlic, ginger paste with onions, mushrooms, tomatoes, capsicum &amp; spices</i>	
<b>Prawn Butter Masala</b>	16
<i>prawns cooked in a spicy, buttery sauce</i>	
<b>Prawn Masala ✓</b>	15
<i>prawns cooked in spicy sauce with egg</i>	
<b>Prawn Chatpata</b>	17
<i>prawns cooked with black pepper, onions, ginger, garlic &amp; green chillies with a dash of lime juice</i>	
<b>Kadai Prawns ✓</b>	15
<i>prawn cubes cooked in garlic, ginger paste with onions, mushrooms, spices &amp; capsicums</i>	

Chef's Recommendations: ✓

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**TANDOORI BREADS & RICE**

<b>Naan (Basket)</b> <i>plain, garlic, butter, cheese</i>	9
<b>Plain Naan</b> <i>plain naan baked in tandoor</i>	2
<b>Garlic Naan</b> <i>garlic-flavoured naan baked in tandoor</i>	3
<b>Butter Naan</b> <i>butter-glazed naan baked in tandoor</i>	2
<b>Kashmiri Naan</b> <i>naan with fruits and citrus peel baked in tandoor</i>	4
<b>Cheese Naan</b> <i>naan with cheese stuffing baked in tandoor</i>	4
<b>Keema Naan</b> <i>naan with lamb stuffing baked in tandoor</i>	5
<b>Tandoori Roti</b> <i>wholemeal bread baked in tandoor</i>	2
<b>Lachcha Prantha</b> <i>buttered wholemeal dough baked in tandoor</i>	3
<b>Plain White Rice</b>	2
<b>Basmati White Rice</b>	3
<b>Pulav Rice</b>	5
<b>Kashmiri Pulav</b> <i>basmati rice garnished with dried fruits</i>	6
<b>Vegetable Briyani</b>	7
<b>Tandoori Chicken Briyani</b>	10
<b>Lamb Tikka Briyani</b>	12
<b>Fish Tikka Briyani</b>	10

**DHAL & VEGETABLES**

<b>Dhal Makhani</b> <i>black lentils prepared with butter cream &amp; spices</i>	9
<b>Dhal Tadka</b> ✓ <i>mixture of yellow lentils, tempered with cumin</i>	8
<b>Gobi Kashmiri</b> <i>cauliflower cooked with onions, chillies, potatoes, cashew nuts &amp; dried fruits</i>	11
<b>Vegetable Kurma</b> <i>assorted vegetables cooked in a mild, creamy sauce with spices</i>	9
<b>Vegetable Jalfrazie</b> <i>assorted vegetables cooked with onions, cottage cheese, tomatoes &amp; capsicums</i>	9
<b>Bhindi Masala</b> <i>lady's fingers cooked with onions &amp; tomatoes</i>	8
<b>Mattar &amp; Mushroom Curry</b> <i>mushrooms &amp; peas cooked in garlic, ginger &amp; onion gravy</i>	9
<b>Kabuli Channa Masala</b> <i>chickpeas cooked with onions, tomatoes &amp; chillies</i>	8
<b>Aloo Gobi</b> <i>cauliflower &amp; potatoes sauteed with onions, tomatoes &amp; spices</i>	9
<b>Aloo Palak</b> <i>potatoes &amp; spinach cooked with ginger, garlic, onions &amp; chillies</i>	9
<b>Aloo Jeera</b> <i>potatoes cooked with cumin &amp; fresh coriander leaves</i>	9
<b>Aloo Mattar</b> <i>potatoes &amp; green peas sauteed with onions, tomatoes, garlic &amp; spices</i>	9
<b>Gajar Mattar</b> <i>carrots &amp; green peas sauteed with onions, tomatoes &amp; spices</i>	9
<b>Mattar Paneer</b> <i>green peas &amp; cottage cheese cooked in garlic &amp; ginger gravy</i>	11
<b>Paneer Makhani</b> <i>cottage cheese cooked in buttery sauce</i>	12
<b>Paneer Butter Masala</b> ✓ <i>cottage cheese &amp; capsicum in spicy buttery sauce</i>	12
<b>Kadaahi Paneer</b> ✓ <i>cottage cheese with mushrooms, onions, spices &amp; capsicums cooked in garlic, ginger paste</i>	12
<b>Paneer Saag</b> <i>spinach cooked with cottage cheese</i>	13
<b>Paneer Bhurji</b> ✓ <i>stir fried cottage cheese with spices</i>	13
<b>Malai Kofta</b> <i>cottage cheese rolls with raisins &amp; cashew nuts, prepared in creamy sauce</i>	12
<b>Green Salad</b> <i>onions, cucumbers, carrots, tomatoes, &amp; green chillies</i>	5

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**HAVELI SET A FOR 2 @ \$52\***

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**Kebab Platter** *combination of lamb, chicken, fish & cottage cheese*

**Fish Masala / Butter Chicken**

*fish cubes cooked in spicy sauce with egg / boneless chicken prepared in a mild creamy tomato based butter sauce*

**Paneer Saag** *spinach cooked with cottage cheese*

**Naan (Plain & Garlic)**

**Pulav Rice**

**Drinks (Choice of Sweet / Salted / Mango Lassi)**

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**HAVELI SET B FOR 4 @ \$92\***

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**Kebab Platter** *combination of lamb, chicken, fish & cottage cheese*

**Fish Masala and Butter Chicken**

*fish cubes cooked in spicy sauce with egg / boneless chicken prepared in a mild creamy tomato based butter sauce*

**Paneer Saag** *spinach cooked with cottage cheese*

**Naan (Plain, Garlic, Butter & Cheese)**

**Pulav Rice**

**Drinks (Choice of Sweet / Salted / Mango Lassi)**

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**HAVELI SET C FOR 6 @ \$147\***

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**Kebab Platter** *combination of lamb, chicken, fish & cottage cheese*

**Fish Masala and Butter Chicken**

*fish cubes cooked in spicy sauce with egg / boneless chicken prepared in a mild creamy tomato based butter sauce*

**Kadai Lamb** *cooked with garlic ginger paste, mushrooms, onions, tomatoes, capsicums & spices*

**Mattar & Mushroom Curry** *peas & mushrooms cooked in garlic, ginger & onions gravy*

**Paneer Saag** *spinach cooked with cottage cheese*

**Naan (Plain, Garlic, Butter & Cheese)**

**Pulav Rice**

**Drinks (Choice of Sweet / Salted / Mango Lassi)**

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**HAVELI SET D FOR 8 @ \$195\***

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**Kebab Platter** *combination of lamb, chicken, fish & cottage cheese*

**Fish Masala and Butter Chicken**

*fish cubes cooked in spicy sauce with egg / boneless chicken prepared in a mild creamy tomato based butter sauce*

**Kadai Lamb** *cooked with garlic ginger paste, mushrooms, onions, tomatoes, capsicums & spices*

**Prawn Chatpata** *prawns cooked with black pepper, onion, ginger, garlic, green chilies with a dash of lime juice*

**Mattar & Mushroom Curry** *peas & mushrooms cooked in garlic, ginger & onions gravy*

**Paneer Saag** *spinach cooked with cottage cheese*

**Dhal Tadka** *mix of yellow lentils & tempered with cumin*

**Naan (Plain, Garlic, Butter & Cheese)**

**Pulav Rice**

**Drinks (Choice of Sweet / Salted / Mango Lassi)**

\* By just topping up the price difference, you can change any of your dishes or drinks.

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**FRESH YOGURT**

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<b>Curd</b>	5
<b>Cucumber Raita</b>	6
<b>Cucumber, Onion &amp; Tomato Raita</b>	7
<b>Pineapple Raita</b>	7
<b>Salted Lassi</b>	4
<b>Sweet Lassi</b>	4
<b>Mango Lassi</b>	5
<b>Mint Cumin Lassi</b>	5

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**DESSERT**

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<b>Gulab Jamun</b>	3
<i>fried, golden milk balls dipped in sugar syrup</i>	
<b>Ice Cream (single scoop / double scoop)</b>	2 / 3
<i>(choice of chocolate / vanilla / cookies &amp; cream flavour)</i>	

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**APPETIZER**

<b>Garden Green Salad</b> <i>mesclun salad with tomatoes, olives, cucumbers &amp; onions tossed in house dressing</i>	12
<b>Tomato &amp; Mozzarella Salad</b> <i>garden greens, mozzarella, basil and tomatoes tossed in balsamic dressing</i>	13
<b>Spinach &amp; Lox</b> <i>baby spinach salad topped with smoked salmon, poached egg &amp; grated parmesan cheese</i>	16
<b>Mushroom Soup</b> <i>truffle oil-scented forest mushroom puree with pesto toast</i>	9
<b>Love Apple Soup</b> <i>cream of tomato soup with garlic crostini</i>	9

**PASTA (NEW ASIAN SAUCE)**

<b>Black Pepper Bolognese</b> <i>minced, black pepper beef stew topped with grated parmesan in homemade asian-style sauce</i>	16
<b>Nonya Curry Chicken Bolo</b> <i>minced chicken, potatoes, cherry tomatoes &amp; curry leaves in curry, coconut cream</i>	16
<b>Seafood Laksa</b> ✓ <i>prawns, scallops, mussels &amp; squid in spicy coconut cream sauce</i>	19
<b>Tom Yum Seafood</b> <i>prawns, scallops, mussels &amp; squid in tom yum sauce</i>	19
<b>Chilli Crab</b> ✓ <i>crabmeat &amp; rojak flower in a rich, chilli-tomato sauce &amp; topped with a soft shell crab</i>	21
<b>Hae Mee Bisque</b> ✓ <i>fresh slipper lobster tails sautéed with shallots, dried shrimp &amp; chilli powder tossed in prawn bisque sauce</i>	23

**PASTA (TRADITIONAL SAUCE)**

<b>Aglio Olio</b> <i>sundried tomatoes, freshly-cut chillies, garlic &amp; herbs</i>	14
<b>Arrabbiata</b> <i>garlic &amp; parsley in lightly spiced tomato sauce</i>	14
<b>Pomodoro E Basilico</b> <i>traditional tomato sauce with fresh basil</i>	14
<b>Blue Cheese Alfredo</b> ✓ <i>parma ham and mushrooms in creamy blue cheese sauce</i>	18
<b>Carbonara</b> <i>bacon, cracked peppercorn in parmigianino &amp; cream</i>	16
<b>Forest Mushroom</b> <i>baby spinach, mushrooms, truffle oil &amp; cream</i>	16
Comes with Pasta of your choice: Spaghetti / Linguine / Penne / Fusilli	

**DESSERT**

<b>Profiterol</b> <i>vanilla cream puffs with chocolate sauce</i>	9
<b>Tiramisu</b> <i>cognac-flavored tiramisu</i>	10
<b>Formaggi</b> ✓ <i>assorted farm house cheese platter</i>	20

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Chef's Recommendations: ✓

All prices subject to 10% service charge, with no GST.



## ALL-DAY BRUNCH

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<b>Lox &amp; Croissant</b> <i>homemade bagels topped with smoked salmon, capers, chives, cream cheese &amp; mixed greens</i>	15
<b>Classic Eggs Benedict</b> <i>two traditional poached eggs with ham and hollandaise on a toasted english muffin</i>	13
<b>Smoked Salmon &amp; Spinach Eggs Benedict</b> ✓ <i>premium smoked salmon with avocado, wilted spinach, poached eggs &amp; hollandaise on a toasted english muffin</i>	16
<b>Eggs Oscar</b> <i>crabmeat &amp; asparagus with cheese, poached eggs &amp; hollandaise on a toasted english muffin</i>	16
<b>The Mad Breakfast</b> ✓ <i>crispy smoked bacon, chicken sausages, roasted tomatoes, marinated mushrooms, wilted spinach with brioche &amp; two eggs</i>	20
Your choice of eggs: Poached / Sunny-Side Up / Over Easy / Scrambled / Omelette (For only egg whites: Scrambled / Omelette, add \$3)	
*For additional portions: Streaky Bacon / Smoked Salmon / Chicken Sausage / Marinated Mushrooms / Wilted Spinach / Roasted Tomatoes, add \$5.	
<b>Jamon Iberico Croque Monsieur</b> <i>thinly sliced ham and gruyere cheese on oven-baked sandwich bread with mixed greens</i>	16
<b>Breakfast Sandwich</b> <i>double-fried egg, tomatoes, streaky bacon &amp; melted mozzarella on toasted brioche with mixed greens</i>	16
<b>Golden French Toast</b> <i>fried brioche served with fresh berries, honey, roasted walnuts &amp; dusted with icing sugar</i>	12
<b>Million Dollar Pancakes</b> <i>fluffy pancakes served with fresh berries, honey, whipped cream &amp; drizzled with maple syrup</i>	13