

# TAPAS MENU



## **SMALL PLATE**

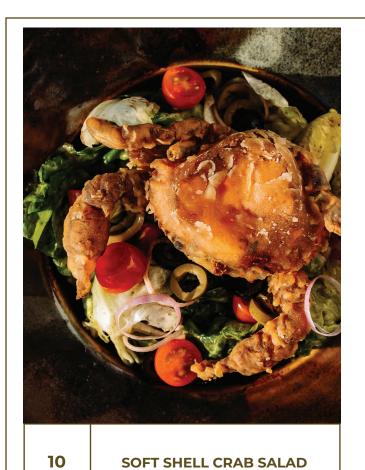
1.	POTATO WEDGE Served with Chili Mayonnaise	\$5
2.	SPICY EDAMAME Sautéed Edamame Beans with Salt and Chili	\$5
3.	MELTED BRIE CROSTINI Honey nut glazed brie on grilled bread	\$7
4.	PROSCIUTTO Melon ball, Arugula	\$15
5.	CHARCUTERIE BOARD Fine Selection of Cold Cuts and Condiments	\$15
6.	MEXICAN NACHOS Crispy Corn Chips, Chilli Con Carne, Avocado, Sour Cream and Tomato Salsa	\$15
7.	PROSCIUTTO CROSTINI Sliced Prosciutto on Tomato Toast & Parmesan	\$15
8.	SEA SCALLOP  Mango salsa Crismy Parma ham	\$25









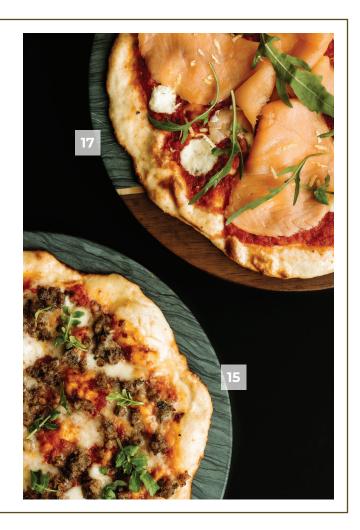


# **SALAD**

9.	CAESAR SALAD  Honey nut glazed brie on grilled bread	\$10
10.	SOFT SHELL CRAB SALAD  Organic lettuce and balsamic dressing	\$12
11.	YAM TALAY Spicy seafood salad, onion, tomato, chinese celery	\$12
12.	SPICY AKAMI TUNA Fresh tuna salad with garlic, chili, lime	\$12
13.	ROCK LOBSTER SALAD  Fresh mango, avocado, lettuce & spicy mango yoghurt dressing	\$25

## **PIZZA**

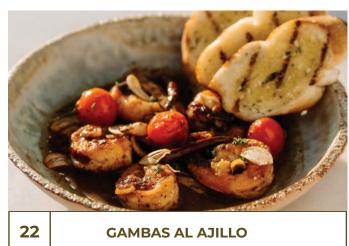
14.	MARGHERITA Tomato, mozzarella, fresh basil	\$10
15.	THE GREEK  Kalamata olive, cherry tomato, sweet pepper, feta, fresh roquette	\$12
16.	LUANG PRABANG  Luang Prabang Sausage, Watercress,  Tomato & Mozzarella	\$12
17.	SMOKED SALMON Smoked salmon, cream cheese, capers, dill	\$14
18.	PARMA HAM Tomato, parmesan, pesto	\$17





#### **ENOUGH TO BE GOING**

19.	CRAB & CHIPS Fried soft shell crab, potato and chili mayo	\$12
20.	CALAMARI FRITTO Fried Battered Cuttle Fish, Chili Mayo	\$12
21.	CHICKEN WING Served with Sweet Tamarind Sauce	\$12
22.	GAMBAS AL AJILLO Garlic Prawn in Garlic Sauce	\$15
23.	SEA SCALLOP AU GRATIN  Baked Sea Scallop in Spinach and  Mozzarella Cheese	\$15
24.	SMOKED BBQ PORK RIBS Slow Roasted Pork Ribs in BBQ Sauce	\$15
25.	TUNA TATAKI On French Nicoise salad	\$15
26.	WAGYU BEEF TERIYAKI Sliced Wagyu Beef and Teriyaki Sauce	\$22



23 SEA SCALLOP AU GRATIN





