

# FOOD MENU



by

PAUSE.

# FOOD



## SNACKS

Chickpea hummus with flatbread - v	55k
Tzatziki with flatbread - v	60k
Chickpea falafel with aioli - v	65k
Croque monsieur with Parisien ham & Emmental cheese - p	70k
Breaded mozzarella sticks with cream cheese dip - v	95k
Grilled prawns with parsley garlic butter - gf	70k
Tuna tartare with avocado créma - gf	75k
Fish balls with lemon cream dip -	80k
Seafood spring rolls -	90k
Snapper ceviche with coconut milk, lemongrass & basil - gf	100k
Breaded prawns with duo of wasabi mayo and squid ink mayo & pickled onions -	115k
Salmon gravlax carpaccio with lemon cream & dill - gf	150k
BBQ Chicken wings - gf	80k
Chicken tenders with smoked paprika mayo -	80k
Australian beef tataki, caramelized onion purée, mustard seeds & balsamic dressing - gf	105k

## SALADS

Watermelon Feta salad with olives & basil - v, gf	85k
Classic Caesar salad - p, gf	110k
Burrata with tomato & basil - v, gf	150k
Potato salad with octopus and caramelized onions - gf	105k

## ON BREAD

Sautéed vegetable medley on toasted sourdough - v	65k
Shredded chicken, fried & pickled onion on toasted sourdough -	75k
Shredded beef with caramelized onions on toasted sourdough -	95k
Cheese quesadillas with sour cream - v	75k
Chicken quesadillas with sour cream -	85k

Veggie burger with roasted potato, cheddar cheese, avocado créma, tomato & lettuce - v	105k
Fried chicken burger with cheddar cheese, coleslaw, lettuce, tartar sauce & pickled red onion -	115k
Beef burger with house sauce, cheddar cheese, caramelized onions, tomato & lettuce -	125k

## PASTA & SEAFOOD

Truffle macaroni with Parisien ham & Grana Panado - p	105k
Squid ink tagliatelle with shrimp, cream sauce & parsley -	120k
Penne with tomato sauce, burrata & basil - v	130k
Fish and chips with tartar sauce -	105k
Grilled Butterfish with sweet potato purée, spinach & lemon cream - gf	120k
500g Whole grilled lobster with parsley garlic butter - gf	500k

## MEATS & SPECIALTIES

Tandoori chicken skewer with french fries - gf	105k
Chicken cordon bleu with mashed potatoes & jus - p	180k
Braised beef with mashed potatoes, truffle oil & jus - gf	250k
250g Rib-eye steak with jus & French fries - gf	280k

## SIDES

Garden salad - vg, gf	45k
Sautéed vegetables - vg, gf	50k
Mashed potatoes - vg, gf	60k
French fries - vg, gf	60k
Potato mille-feuille - vg, gf	60k

## DESSERTS

Vanilla crème brûlée - v, gf	70k
Chocolate mousse - v, gf	70k
Tiramisu - v	80k
Ice cream: vanilla, chocolate, raspberry - v, gf	1 - 40k   2 - 55k   3 - 70k



Price is subject to 10% tax and 5% service charge.