

MOTHER'S DAY Menu

LUNCH & DINNER

-SMALL PLATES-

GARLIC & HERB BREAD – 2 PCS (VE) **M\$6.00/V\$7.50**

Add cheese on top \$3.00

TOMATO BRUSCHETTA –2 PCS (VE/DF/GF OPT) **M\$14.00/V\$17.00**

Rustic chopped tomatoes, Spanish onion, and fresh basil on toasted country bread, finished with a drizzle of rich balsamic glaze

POTATO WEDGES (VE/GF) **M\$13.00/V\$16.00**

Crispy fried wedges served with sour cream & sweet chili sauce

SPICY SALT & PEPPER SQUID **M\$19.00/V\$22.00**

Squid tossed in a spicy salt and pepper spice blend, flash fried and served with a fresh garden salad & zesty lemon aioli

Add chips \$3.50

BEEF NACHOS **M\$19.00/V\$22.00**

Corn chips loaded with spicy beef sauce and melted mixed cheese, served with fresh tomato salsa, sour cream and guacamole

FOREST MUSHROOM ARANCINI 5PCS (V) **M\$18.00/V\$21.00**

Crispy arancini filled with a savoury mix of forest mushrooms and creamy Arborio rice, served with garlic aioli

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-SALAD & VEGETARIAN CORNER-

CLASSIC CAESAR SALAD

M\$19.00/V\$23.00

Crisp baby cos lettuce, bacon bits, crunchy garlic croutons, and a perfectly poached egg, all tossed in our chef's signature dressing

Add grilled Cajun chicken (3 Pcs) \$6.00

Add grilled prawns (3 Pcs) \$10.00

WARM SPICED LAMB FILLET SALAD (GF)

M\$26.50/V\$29.50

Grilled spiced lamb fillet served on a bed of hearty lentils with roasted pumpkin and beetroot, finished with a lemon and mint yogurt dressing

CHICKEN, AVOCADO & BROWN RICE BOWL (GF)

M\$23.00/V\$26.00

Tender poached chicken breast, fresh mesclun lettuce, avocado and cucumber, served with brown rice, chia seeds, and a smoky chipotle mayo, all topped with a crunchy pepita seed finish

VEGETARIAN STACK (VE/GF Option/DF Option)

M\$22.00/V\$25.00

A stack of roasted flat mushroom, potatoes, tomato, zucchini, eggplant, pumpkin, avocado & haloumi cheese with tomato salsa & drizzled with balsamic glaze (served hot)

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-FROM OUR CHARGRILL-

(All steaks are with a choice of two sides and one sauce)

300GM GRAIN-FED SCOTCH FILLET	M\$37.00/V\$40.00
250GM BLACK ANGUS SIRLOIN STEAK	M\$31.00/V\$34.00
400GM ANGUS T-BONE STEAK	M\$37.00/V\$40.00
LAMB LOIN FILLET	M\$35.00/V\$38.00

SIDES: Fries/ Garden Salad / Seasonal Veggies/ Roasted Potatoes or
Buttered Mash

SAUCE: Creamy Mushroom/ Green Peppercorn / Diane / Bearnaise

Chimichurri or Café de Paris Butter (add extra sauce) **M\$2.50/C\$3.50**

-SEAFOOD-

FISH OF THE DAY (GF) **M\$33.50/V\$36.50**

Herb-crusted fish fillet served with tender broccolini, roasted potatoes,
sweet pumpkin, and a rich tomato butter coulis

FISHERMANS BASKET **M\$28.50/V\$31.50**

Crispy fried scallops, tempura prawns, battered fish, and tender calamari,
served with a fresh garden salad, golden fries, and a zesty lime aioli

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TOMATO GARLIC KING PRAWNS (9PCS)

M\$30.00/V\$33.00

Succulent sautéed king prawns in a fragrant garlic, tomato, and white wine sauce, served with aromatic rice

-CLASSIC FAVOURITES-

CHICKEN SCHNITZEL

M\$24.00/V\$27.00

Golden panko-crusted chicken breast, served with a fresh garden salad, fries, and rich gravy

Upgrade to a Ham Parmigiana add \$4.00

Upgrade to a Ham & Pineapple Parmigiana add \$5.00

BEER BATTERED FISH & CHIPS

M\$24.00/V\$27.00

Crispy beer-battered fish fillets, served with a fresh garden salad, fries and tangy tartare sauce

HERB CRUSTED LAMB CUTLETS (2 PCS)

M\$28.00/V\$31.00

Tender lamb cutlets coated in a crispy herb crumb, served stacked upon a bed of roasted garlic potato purée, with broccolini, roasted beetroot purée, and a vibrant rocket and pine nut pesto.

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BRAISED LAMB SHANK (DF)

M\$24.50/\$27.50

Tender slow-cooked lamb shank infused with roasted garlic, rosemary, and a rich tomato sauce, served with creamy buttered mash and seasonal vegetables.

Top up with an extra shank add: M\$13.50/V\$16.50

ROAST OF THE DAY

SMALL M\$18.00/V\$21.00

LARGE M\$23.00/V\$26.00

Succulent roast of the day, served with seasonal steamed vegetables, perfectly roasted potato and pumpkin, finished with house made gravy

SPAGHETTI BOLOGNESE

M\$20.00/V\$23.00

Classic spaghetti tossed in a rich, slow-cooked tomato and premium beef ragù, finished with shaved Parmesan cheese

-IN BETWEEN (All served with fries)-

WAGYU BEEF BURGER

M\$21.00/V\$23.00

Juicy grilled Wagyu beef patty topped with melted tasty cheese, bacon, fried egg, lettuce, tomato and smoky BBQ sauce, in a soft brioche bun

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CLASSIC ANGUS STEAK SANDWICH

M\$21.00/V\$24.00

Chargrilled, grain-fed Angus steak topped with melted tasty cheese, fresh lettuce, tomato, and smoky BBQ sauce served on toasted Turkish bread

SOUTHERN FRIED CHICKEN TURKISH

M\$20.00/V\$23.00

Southern-fried chicken fillet paired with melted tasty cheese, fresh lettuce, creamy coleslaw, and zesty chipotle mayonnaise served on toasted Turkish bread

SUNRISE BURGER

M\$20.00/V\$23.00

Crispy bacon, fried egg, golden hash brown, and smoky BBQ mayo, all stacked on a soft brioche bun.

Add grilled haloumi cheese \$4.00

-ASIAN INSPIRATIONS-

MOO YANG

M\$25.50/V\$28.50

Chargrilled, tender pork marinated in smoky BBQ spices, served with a fresh garden salad, warm roti, and a sweet & tangy tamarind dipping sauce

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MASSAMAN BEEF CURRY (DF)

M\$24.00/V\$27.00

Tender beef slow cooked in a fragrant, mildly spiced curry, served with steamed rice and warm roti

MALAY SATAY CHICKEN

M\$24.00/V\$27.00

Stir-fried chicken breast with capsicum and onion, tossed in our chef's signature satay sauce. Served with steamed rice and crispy prawn crackers.

BARBECUE PORK RIBS 1/2 RIBS M\$36 V\$39 /FULL RIBS M\$58 V\$61

Slow-cooked for 8 hours to tender perfection, our sticky American ribs are generously coated with chef's signature smoky barbecue sauce. Served with chargrilled corn ribs, crispy chips, and a fresh garden salad

-SIDES-

STEAMED VEGETABLES (VE/VG/GF/DF)

M\$10.50/V\$12.50

BUTTERED MASH (VE/GF)

M\$9.50/V\$11.50

FRIES (VE)

M\$7.50/V\$9.50

GARDEN SALAD (VE/VG/GF/DF)

M\$4.50/V\$6.50

STEAMED RICE (VE/VG/GF/DF)

M\$2.00/V\$3.00

FRIED EGG

M\$2.00/V\$4.00

ALL KINDS OF SAUCE

M\$2.00/V\$4.00

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-KIDS CORNER-

ALL KIDS MEALS

M\$10.00/V\$13.00

(Upgrade with vanilla ice cream add \$3.50)

- Chicken Nuggets with Fries (6 pcs)
- Beef Cheeseburger with Fries
- Fish Cocktail with Fries (3 pcs)
- Spaghetti Bolognese with Parmesan Cheese
- Mini Chicken Schnitzel with Fries

-DESSERT TREATS-

Please see the our display fridge for more selections. All desserts are served with fresh cream!

STICKY DATE PUDDING with butterscotch sauce **M\$8.50/V\$11.50**

DOUBLE CHOCOLATE BROWNIE w chocolate sauce **M\$8.50/V\$11.50**

CHOCOLATE LAVA PUDDING with chocolate sauce **M\$8.50/V\$11.50**

APPLE OR CHERRY STRUDEL with caramel sauce **M\$8.50/V\$11.50**

ADD VANILLA ICECREAM & FRESH FRUIT **M\$4.50/V\$5.50**

ADD VANILLA ICE CREAM A SCOOP **M\$3.50/V\$5.50**

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-HOT BEVERAGES-

SHORT BLACK M\$3.50/V\$4.50

LONG BLACK CUP M\$4.50/V\$5.50 | MUG M\$5.00/V\$6.00

MACCHIATO M\$3.50/V\$4.50

PICCOLO M\$3.50/V\$4.50

FLAT WHITE CUP M\$4.50/V\$5.50 | MUG M\$5.00/V\$6.00

LATTE CUP M\$4.50/V\$5.50 | MUG M\$5.00/V\$6.00

CHAI LATTE CUP M\$4.50/V\$5.50 | MUG M\$5.00/V\$6.00

HOT CHOCOLATE M\$5.50/V\$6.50

POT OF TEA M\$4.00/V\$5.00

English Breakfast / Earl Grey / Peppermint / Chamomile / Green Tea

DECAF COFFEE or EXTRA SHOT \$1.00

EXTRA COFFEE SYRUPS \$1.00

Caramel/Vanilla

ALTERNATIVES MILK \$0.60

Soy / Almond / Skim / Oat / Lactose Free