***Entrée***

 ***PACIFIC RIM TASTING PLATTER*** *(G,N,D)* ***small /large***

 *salmon & seared tuna sashimi/mussels/prawns* ***35****/***70**

 *kansi bun /kajang satay/chili vermicelli/garlic toast/sambal rouille*

 ***GRILLED AUBERGINE*** *&* ***FETA*** *(G,N,D,V)**-**bourghul tabouleh*

 *conserved summer red plum & mesclun pesto/almond/pomegranate dressing* ***19.5***

 ***CHICKEN FAJITAS CRISPY SALAD*** *(G,N,D) -**sweet corn & tomatillo salsa*

 *black garlic jalapeno cream mayo/shredded crisps tortilla* ***20.5***

 ***THAI BEEF SALAD*** *(G,N,D)- beef sirloin & glass noodle*

*lemon glass-kaffir lime sweet chili sauce/peanut/minted cucumber* ***19.5***

 ***LAMB & EGGPLANT EMBUTIDO*** *(G, D)- grilled lamb mince rolled in eggplant*

 *minted cucumber/red onion/cauliflower pickle/cheddar tomato flat bread* ***19.5***

 ***SATAY OF THE DAY*** *(G, N, D)* ***-*** *chikos style large skewers sticky black rice turon*

*lemongrass-spiced cane sugar-peanut sauce/vegetable atchara* ***21.5***

 ***TINAPA OX TONGUE*** *(G,D)**-**light smoked & pan-fried*

 *shitake and needle mushroom /tomato picante/pita cheese tostada* ***20.5***

 ***CHILI GARLIC PRAWNS*** *(G,N,D)*

 *sweet sticky coated fried batter prawns tossed in green beans/sesame scallions* ***20.5***

 ***FAMOUS CALAMARI*** *(G,D)**- arrow squid rings fritters/salsa verde*

 *aosa citrus mayo/lemon* ***20.5***

 ***SISIG SUSHI*** *(D) - sashimi seared tuna and soy truffle salmon*

*baked pulled snapper salad /prawn/cucumber/edamame/toasted sushi nori rice* ***20.5***

 ***HOT LADLE CHOWDER*** *(G,D)**-**crispy prawn roll, tomato & salsa verde*

 *garlic butter cumin kumara toast* ***18.5***

***Sides ­­­­­­***

 ***Rewana Potato Sourdough Garlic Bread*** *(G, N, D)* ***15.5***

 ***Potato Chips +garlic nanami togarashi aioli*** *(D,V)* ***14.5***

 ***Crispy Fried Cassava Chips + coconut chili cream mayo*** *(D, V)* ***15.5***

 ***White Rice 6***

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 **N may contain Nuts or traces of – G contains gluten – D contains dairy – V vegetarian \_\_\_ ­­­­­­­­­­­­­­­­­­­**

 Due to the nature of restaurant meal preparation,

 we are unable to guarantee the absence of any requested ingredients in its menu items.

 Please inform our senior front of house staff to discuss any allergy and / or dietary requirements

***Main***

 ***VENISON*** *&* ***PRAWN QUESDILLAS*** *(G,N,D)-mince of venison & peanut-cilantro*

*aromatic spiced cheese/grilled prawns/eggplant tahini salsa* ***35.5***

 *apple radish atchara*

 ***CIGAR ENCHILADAS****(G,N,D,V) - black rice & mixed lentils mozzarella roll*

 *chili eggplant/verde pesto/flour tortillas/chipotle sour cream whip* ***34.5***

 ***VEGETABLE TEMPURA*** *&* ***TOFU****(G,N,D)* *(vegan )*

 *kombu dashi ginger soy broth/calrose rice/miso soup* ***34.5***

 ***LAMB SHANK****(G,D) - slow cooked/olive and summer vegetable ratatouille*

 *baby potato confit/ tomato-annato cream aromatic reduction* ***40.5***

 ***PRIME BEEF SCOTCH FILLET STEAK*** *(G,D) - beef scotch fillet*

 *anchovy thyme garlic butter/crispy potato chips/asian-slaw/beef jus* ***45.5***

 ***SUPREME CHICKEN BREAST*** *(G,N,D) - mushroom risotto/zucchini tom yum*

 *feta cheese tomato salsa/porcini reduction* ***38.5***

 ***CHIKOS STYLE KARE KARE****(G,N,D)*

 *tender braised angus beef shin rich annatto garlic peanut gravy*

 *summer vegetables/chili coconut bagoong/fragrant jasmin rice* **39.5**

 ***ANGUS BEEF CHEEK*** *(G,D) - mushroom oxtail confit*

 *roasted root vegetables/fresca wantons/au jus* **40.5**

 ***BICOLANDIA****(G,N,D)*

 *freedom pork belly gently reduced in coconut chili shrimp’s umami*

 *wilted sesame kale/ginger rice/red onion/tortilla* **39.5**

 ***BUTTER CURRY KING SALMON*** (*G, D)-roasted cured salmon fillet*

 *pinwheel black rice roll/citrus couscous/masala tomato butter sauce*  **40.5**

 ***PAN-FRIED RED SNAPPER*** (G, *D*) -*mixed herb risotto*

 *yuzu moromi miso butter sauce/roasted garden vegetables/salsa picante* **40.5**

 ***CHIKOS FISH*** *&* ***CHIPS****-****ESCABECHE STYLE****(G, N, D)- sabzi battered monk fish*

 *jalapeno tamarind cane sugar tomato salsa/togarashi aioli sauce/potato chips* **35.5**

 ***FAMOUS CRISPY PATA PORK KNUCKLE*** *(N, D)-fennel apple radish atchara*

 *garlic chili vinegar/coconut shrimp paste/french fries or rice/sauce and dips*

 ***single 38 / double 76***

 ***SIGNATURE BBQ PORK RIBS*** *(N,D)- rock sugar/hoisin sticky sweet spiced glaze*

 *sesame/cabbage-daikon salad/pinipig ginger yellow fragrant rice or french fries*

***2bones 22*** */****4bones 40***

 ***\*All prices are GST inclusive***

  ***\*2% surcharge apply for credit card payment***