

TO START

	GALICIA PADRÓN PEPPER & CHORIZO CRUMBS Smoked sea salt, chipotle aioli	12
	DORPER LAMB “POP” Moroccan-spiced chermoula, chipotle, grapefruit mint salsa, poblano labneh, watercress	12
	TARAMOSALATA Roe of cod, sourdough, red wine shallots, jalapeños, Kalamata olives, dill, thyme	14
	PEEKYTOE CRAB CAKE Smoky remoulade, Spanish onion, granny smith apple, shaved horseradish, charred lemon, chopped citrus salad	22

 TRUFFLED KOMBU COLD PASTA

CLASSIC	Sakura ebi, avruga caviar, tobiko	42
PRESTIGE	Ikura mountain	58

SIDES

GRILLED KOMBU ALMOND BROCCOLINI	12
GRILLED ENOKI & KING OYSTER MUSHROOM Hazelnut burnt butter, parsley, lemon zest	12
BOSTON LOBSTER TAIL	28

	TRUFFLED MAC & CHEESE Candied bacon <i>(optional)</i> , roquefort, aged cheddar, gruyere, mushroom, truffle	24
	RUSSET POTATO FRIES Choice of double-fried or truffled	12
	APULIA BURRATINA & STRAWBERRY CONFIT Aged balsamic, sweet basil, strawberry rhubarb jam, heirloom tomatoes	28

SALADS

ANGIE’S GARDEN SALAD Rocket salad, candied walnuts, pomegranate, quinoa, manchego, onion, sundried tomato, carrot, ginger passion fruit balsamic dressing	18
JERUSALEM ARTICHOKE & CELERIAC SLAW Roasted sunchoke mousseline & chips, celeriac apple celery slaw, radish, jicama, blue cheese	18
LENTIL SALAD w HEIRLOOM TOMATOES Spanish red onion, heirloom tomatoes, Holland baby carrots	16

BY SEA

	OBSIBLUE PRAWN TARTARE Lime zest, poblano pepper, cilantro, kombu, celery salt	24
	SURF & TURF MAINE LOBSTER ROLL + KIMCHI BRATWURST ON BRIOCHE Beurre noisette, citrus aioli, celery, dill Choice of <i>Kurobuta sausage, Italian pork chorizo or lamb merguez</i>	44
	ANGIE'S ORIGINAL FISH 'N CHIPS NZ wild-caught ling fish, stout tempura battered, crushed peas, jalapeño tartare sauce	28
	78°C OCTOPUS (120-130g) Pistou, burnt cauliflower, olive, chorizo crumbs, sea grapes	36
	WHOLE SPANISH BABY TURBOT (500-600g) Velouté de poisson, capers, dill, parsley, lemon	58

PASTAS

	LANGOUSTINE NERO PASTA Argentinian red langoustine, squid ink, confit tomato, browned butter parmesan	36
	LINGUINE ALLA PUTTANESCA CON VONGOLE Clams, white wine, basil, extra virgin olive oil	34
	PANCETTA CARBONARA Smoked bacon, crispy pancetta, free-range egg yolk, pecorino, parmigiano reggiano, Italian parsley, Sarawak pepper	29

BY LAND

	USDA 365-DAY GRAIN-FED RIBEYE <i>(280g)</i> Sea salt, bordelaise	58
	USDA PRIME BLACK ANGUS TOP SIRLOIN <i>(300g)</i> Salsa verde, chimichurri, confit garlic	38
	KANGAROO TENDERLOIN <i>(220g)</i> Juniper berries, ratatouille, parsley garlic butter, red currant sauce <i>(served rare)</i>	38
	FORTY CLOVES OF GARLIC CLAYPOT DUCK <i>(600g)</i> Confit garlic, noilly prat, sage butter	48
	USDA PREMIUM PRIME BEEF BURGER Thick-cut applewood smoked bacon, homemade oregano ketchup, pickled cucumber & onions, 36-month aged cheddar, russet potato fries. ASK FOR ANGIE'S HOT SAUCE!	24
	ANGIE’S MEAT FEAST PLATTER <i>(4-5pax)</i> Wagyu tri-tip steak, Boston lobster tail, bone-in NZ lamb ribs, Kurobuta sausage, Italian pork chorizo	168
	JACK DANIELS GRASS FED TOMAHAWK <i>(M4+)</i> Salsa verde, chimichurri, bordelaise, bearnaise, confit garlic, sea salt	198
	BONE-IN GRILLED LAMB RIBS <i>(500g)</i> Chermoula chipotle, grapefruit mint salsa, poblano labneh, confit garlic, compressed onion	48

DESSERTS

STRAWBERRY LEMON MERINGUE PIE	15
MORELLO SOUR CHERRY PIE	15
BANANA ALMOND BRITTLE PIE	15
APPLE FRANGIPANE RUM PIE	15
S'MORES PIE	15
<i>Served with scoop of boutique ice cream. Please ask server for daily flavours selection. Extra scoop +4.5.</i>	

HAPPY HOUR

ONE
FOR
ONE
PIMM'S
CUP
BEFORE
5PM

OYSTER
\$1.5/pc*
MON
T̄HU
5-6:30PM
*while stocks last

DRAFT
BEER
\$10
PER PINT
4-6PM
DAILY