

*THE FOOD*

# WINDOWS

SIP . SAVOUR . SCENERY

*MENU*

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*Please inform your server of any food allergies,  
food intolerances, or dietary requirements.  
Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of foodborne illness,  
especially if you have certain medical conditions.*

All prices are inclusive of VAT, Municipality Fee, and Service Charge.



## BAR SNACKS



Marinated olives (D)	30
Truffle parmesan fries (D) (V)	35
Edamame (VE)	30
Onion rings with garlic mayo (D) (E) (G) (V)	30

## SMALL PLATES

Mediterranean aubergine Chef signature* (D) (V)	35
<i>Eggplant caviar, roasted capsicum, palm tomatoes, olive oil and cherry mozzarella</i>	
Bruschetta (D) (G)	35
<i>Trio of bruschetta - classic with cherry tomatoes, smoked duck breast, beef bresaola with mozzarella cheese</i>	
Arancini Sicilian (D) (E) (G)	35
<i>Breaded Carnaroli rice balls seasoned with four-hour slowcooked meat ragù sauce and saffron, served with tomato olive salsa</i>	
Crab croquettes (D) (E) (F) (G)	55
<i>Breaded fresh crab meat and potato, seasoned with fresh herbs, salt and crushed black pepper</i>	
Chicken gyoza (E) (G) (SO)	35
<i>Tantalizing blend of succulent marinated chicken, aromatic herbs, delicately seasoned and encased in a Japanese wrapper. Served with ponzu dipping sauce</i>	
Chili crispy calamari (D) (E) (F) (G)	55
<i>Crunchy fried calamari with fresh guacamole-tomato salsa and crispy kale</i>	
Crispy prawn tempura (D) (F) (G)	55
<i>Crunchy fried prawns with Japanese tempura batter. Served with our secret dynamite sauce</i>	
Korean fried cauliflower (G) (M) (SO) (VE)	35
<i>Crispy fried cauliflower coated with Korean signature spicy sauce</i>	
Homemade shrimp spring rolls (E) (F) (G) (SO)	55
<i>Crispy fried shrimps and seasonal vegetables. Served with sweet chili sauce</i>	
Loaded nachos (D) (G)	55
<i>Crispy tortilla topped with a fusion of flavors, including four-hour slowcooked meat ragù, cheddar cheese, pico de gallo, guacamole, jalapeno, and sour cream</i>	

# SUSHI

<b>Dynamite rolls Chef signature*</b> (E) (F) (D) (G) (SO)	35
<i>Lobster tempura coated in dynamite sauce, avocado and tobiko</i>	
<b>Crispy &amp; spicy rolls</b> (E) (F) (G) (SE) (SO)	35
<i>Crispy soft crab roll with avocado, cucumber, pickled radish, mixed cress, spicy mayo and tobiko</i>	
<b>California rolls</b> (E) (F) (G) (SO)	35
<i>California rolls with cooked crab, avocado, pickled radish, cucumber and tobiko</i>	
<b>Tempura maki</b> (E) (F) (G) (SO)	55
<i>Prawn tempura roll with avocado, cucumber, mayo and tobiko</i>	
<b>Spicy maguro</b> (E) (F) (G) (SO)	35
<i>Spicy tuna roll with spring onion, pickled radish, cucumber, spicy mayo and tobiko</i>	
<b>Crispy salmon maki</b> (F) (G) (SE) (SO)	55
<i>Crispy salmon skin rolls with avocado, cucumber, sesame seeds and teriyaki sauce</i>	
<b>Salmon &amp; avocado</b> (E) (F) (D) (SE) (SO)	55
<i>Fresh salmon and avocado roll with creamy cheese and tobiko</i>	
<b>Yellowfin tuna tataki Chef Signature*</b> (F) (G) (SO)	35
<i>Seared fresh tuna loin, toasted with sesame. Served with wakame</i>	
<b>Uramaki sushi</b> (E) (F) (G) (SO)	35
<i>Crispy salmon skin, California rolls, shrimp tempura and crispy and spicy rolls</i>	
<b>Sharing sushi selection</b> (E) (F) (G) (SO)	35
<i>Crispy salmon skin, sashimi, nigiri, shrimp tempura, California rolls and crispy and spicy rolls</i>	



# MAINS

<b>Caesar salad</b> (E) (D) (F) (G) (M) (F)	55
<i>Crisp heart of romaine lettuce, Caesar dressing, anchovy and shaved parmesan cheese</i>	
<i>Add chicken breast</i>	75
<i>Add shrimp</i>	85
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<b>House salad Chef signature*</b> (D) (V)	55
<i>Baby spinach, fresh leaves, basil, cherry tomatoes, baby mozzarella, asparagus, raspberry and lemon vinaigrette</i>	
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<b>Spicy garlic prawns</b> (D) (F) (G)	110
<i>Prawns grilled with chili spiced creamy herb butter finished with tomato-olive salsa. Served with seasonal vegetables</i>	
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<b>Beef short ribs Chef signature*</b> (D) (G)	145
<i>Succulent slowcooked beef short ribs. Served with mash potato, grilled asparagus, cherry tomatoes and beef jus</i>	
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<b>Pan seared salmon</b> (D) (F) (G)	145
<i>Butter grilled asparagus, mashed sweet potato, confit shallots and baby carrots. Served with garlic lemon butter sauce</i>	
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<b>Chargrilled yoghurt chicken</b> (D) (G)	85
<i>Overnight marinated yoghurt chicken served with mixed healthy salad</i>	

# DESSERTS

<b>Peanut butter caramel burnt cheesecake</b> (D) (E) (G) (N)	45
<i>Light and fluffy peanut cheesecake drizzled with salted caramel sauce</i>	
<u>Best paired with Glenfiddich 21 YO Gran Reserva</u>	205
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<b>Quintuple brownie</b> (D) (E) (G) (N)	45
<i>Warm gooey brownie with five varieties of chocolate, topped with chocolate ice cream and chocolate sauce</i>	
<u>Best paired with Glenfiddich 23 YO Grand Cru</u>	395
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<b>Dessert of the future Chef Signature*</b> (D) (E) (G) (N)	65
<i>Decadent chocolate filled with chocolate tiramisu cream. Served with vanilla ice cream</i>	
<u>Best paired with Glenfiddich 26 YO Grande Couronne</u>	695









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