








BAR MENU



FRESH SEASONAL OYSTERS

 bloody mary oyster shooter	8	
		half full
 natural with mignonette	30	60
 natural with spicy sesame 	30	60
 tempura battered with aioli	36	72
 kilpatrick	36	72
 rockefeller	36	72

SALT & PEPPER CRAB STEAMED BUN (2 pcs) 20
house pickles, kewpie mayo, soy ginger-garlic
glaze, kimchi

MUSHROOM XO ARANCINI  14
lemongrass aioli

BEER BATTERED BLUE COD 15
tartare sauce, lemon

TRIPLE COOKED CHIPS  12
aioli, ketchup

SPICY AGRIA POTATOES  14
shaved parmesan, spicy tomato sauce,
aioli & parsley

CHICKEN LIVER PATE 19
seaweed lavosh, preserved fruit, ponzu

\$10 COCKTAILS

available all day

OUR FAMOUS PINA COLADA

havana 3yr, malibu, coconut,
pineapple, lime, fresh cream

CUCUMBER COLLINS

Beefeater gin, lemon, cucumber,
juniper berry, soda

ESPRESSO MARTINI

absolut vanilla, Liquor 43, kahlua,
l'affare espresso

MARGARITA

avion silver, cointreau,
fresh lime, salt rim

COSMOPOLITAN

absolut citron, cointreau,
cranberry, fresh lime

