



A LA CARTE

Starter

Freshly Shucked Oysters @ Market Price

Half a dozen minimum order



Chilled Angel Hair Pasta \$15.90

*With red lumpfish caviar, seaweed, chives,
sherry vinegar & white truffle oil*

Classic Caesar Salad \$12.90

*Garden fresh Romaine lettuce served with egg, shaved
parmesan cheese, crispy bacon bits & homemade croutons*

**Pan Seared Watermelon & Australian
Wild Rocket Salad \$10.90**

Laced with balsamic vinaigrette & roasted almonds



Pan Fried Foie Gras \$25.90

Served with crispy toast & fig sauce

New Zealand Green Lipped Mussels \$15.90

*Brewed in a garlic, herb and white wine broth
or traditional French garlic cream*

Soup

Zucchini with Tomato Broth \$6.90

With basil & garlic croutons



Wild Forest Mushroom Soup \$7.90

*With shiitake mushrooms, white button mushrooms,
shaved parmesan cheese & crispy bacon*

Chef's Soup Of The Day \$5.90



Chef Yap's Signature Dishes

All prices are subjected to prevailing service charge & government taxes

Main Course

Pan Fried Red Snapper \$25.90

*Served with boiled potatoes coated with extra virgin olive oil,
chives, sautéed cherry tomatoes & meuniere sauce*

Oven Roasted Whole Spring Chicken \$24.90

*Marinated with garlic thyme mustard, served with
Lyonnais potatoes, French beans & aioli sauce*



Grilled Yorkshire Pork Loin \$29.90

*Served with garlic mashed potatoes, sautéed French beans,
carrots & an orange marmalade reduction*

Grilled Grass Fed Ribeye \$28.90

*Served with garlic mashed potatoes & sautéed cherry
tomatoes with balsamic vinegar*



Roasted Prosciutto Wrapped Beef Tenderloin \$32.90

Served with Provencal tomatoes, Lyonnais potatoes & au jus

Roasted Herb & Garlic Lamb Loin Chops \$29.90

*Served with homemade chipotle chili chutney, thick
cut fries & mixed green salad*

Al Dente Pasta



Seafood Aglio Olio \$20.90

*Prawns, mussels and squid with parmesan cheese,
chili flakes, garlic & extra virgin olive oil*

Handpicked Australian Crab Spaghetti \$21.90

*Served with a tomato sauce & topped
with Australian rocket salad*

Mushroom Spaghetti Aglio Olio \$16.90

*Sautéed garlic shiitake & white button mushrooms
with extra virgin olive oil*



Grilled Squid with Squid Ink Spaghetti & \$19.90

Topped with ham, basil, semi dried tomatoes & parmesan cheese



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Dessert



Warm Valrhona Chocolate Cake \$13.90

With vanilla ice cream, seared banana & mango coulis



Classic Crepe Suzette \$10.90

Served with vanilla ice cream & wild berries

Madagascar Vanilla Bean Crème Brulee \$9.90

Warm Apple Crumble \$12.90

Served with vanilla ice cream, brandy & whipped cream

New Zealand Natural Ice Cream & Sherbet

*Please enquire with your Server
for the choices available*

Single Scoop: \$ 5.90



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