



**Friends**

*The Food & Wine People*



## 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



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### 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 Lyonnaise 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 Provençal 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*



*Chef Yap's Signature Dishes*

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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



*Chef Yap's Signature Dishes*

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