

RED BOWL

A Fusion of Flavours

RICE . PASTA . SOUP . SPECIAL . SNACK . DESSERT . BEVERAGE



Braised Pork Belly \$7.90

Traditional soya sauce slow cooked, a tinge of lad adds to a flavoursome, aromatic dish.

Yakiniku Beef Steak

Traditional Japanese beef dish made with chilled New Zealand striploin marinated in original Hokkaido Yakiniku sauce.

\$11.50

Crispy Pork Chop

Taiwanese street food with a twist, a crispy batter encrusting juicy marinated loin of pork.

\$13.90

Cajun Chicken

A taste of American Creole created south of the Mississippi.

\$12.90

Chicken Rendang

A typical Nyonya / Indonesian dried curry dish with the use of 17 spices, a red palate tantalising experience.

\$10.90

Yakiniku Pork Belly

Traditional Japanese dish replacing Pork Belly with the usual beef for a more zesty, multi-layered taste.

\$8.80

Beef Rendang

A typical Nyonya / Indonesian dried curry dish with the use of 17 spices, a real palate tantalising experience.

\$12.50

Salmon Teriyaki

Good old Norwegian salmon pan-seared in it's own salmon oil, a choice for the health conscious, topped with mango salsa for that extra zest.

\$13.90

Spicy Grilled Chilli Prawn

Large tiger prawn grilled over low heat with better and ground pepper till perfection. Tossed in traditional homemade sambal.

\$8.90

Sambal Sotong

Calamari cut squid done in Kampung style. Sambal paste is added into the rings of succulent squid and tossed till the aroma. is imbibed into the dish.

\$9.90

Four Season Vege

Seasonal vegetable deep fried and tossed with a Japanese Wafu combined with sesame dressing.

\$7.50

RICE



Prawn Aglio Olio

PASTA

Prawn Aglio Olio

Large Tiger Prawn sautéed in garlic, chilli flakes in Spaghetti, tone till al-dente.

\$11.50

Aglio Olio

Spaghetti sautéed in garlic and chilli flakes till al-dente.

\$8.50

Marinara

A tomato based seafood sauce with Prawn, Squid and mussels sautéed with spaghetti, a traditional south Italian dish created by the seaman.

\$13.50

Pomodoro

A tomato based sauce sautéed with Spaghetti and topped with Shiitake mushroom.

\$8.50

SOUP

Mixed Mushroom Soup

A trio of Shiitake, button and enjoy mushroom slow boiled in a pork and seaweed broth.

\$4.90

SPECIAL



Pomodoro

Grilled Tuna Steak

Tuna steak grilled over low heat with olive oil, chilli flakes, basil and garlic butter. Topped with a half-boiled egg. A good choice for health conscious diners.

\$16.90

Grilled Wagyu Australia Steak

Australia Wagyu beef done medium rare drizzled with red wine apple sauce seared with garlic sautéed asparagus.

\$32.90

Oxtail Stew

An Irish style traditional staple slow cooked with long-beans, potatoes, carrots and corn.

\$18.90

Minced Meat Stew

A traditional Taiwanese street food, minced pork slow cooked in many traditional sauces served with soya sauced egg and picked vegetable.

\$8.90

SNACK & DESSERT

Fries \$3.90

Onion Rings \$4.90

Pop Corn Chicken \$5.50

Chicken Nuggets \$5.90

Classic Waffle \$6.90

Waffle Ice Cream \$9.90



Waffle Ice Cream

BEVERAGE

Chilled Drinks

Ice Chocolate \$5.90

Snapple \$4.00

Cold Milk \$4.90

Ice Lemon Tea \$3.90

Canned Drink \$2.20

Soft Drink \$1.90

Mineral Water \$1.20

Hot Drinks

Hot Milk \$5.50

Hot Chocolate \$5.50

Flavoured Tea

Jasmine Green Tea \$3.90

Camomile \$3.90

Earl Grey \$3.90

English Breakfast \$3.90

Hot Coffee

Espresso \$3.60

Double Espresso \$4.00

Long Black \$4.20

Flat White \$5.90

Cappuccino \$5.50

Latte \$5.50

Mocha \$5.90

Iced Coffee

Iced Long Black \$5.20

Iced Latte \$6.50

Iced Mocha \$6.90