

Beer		
TAP BEER	Happy Hour	After 8pm
Asahi Super Dry Pint	12.00	15.00
Asahi Super Dry Black Pint	13.00	17.00
Kronenbourg Blanc Pint	15.00	19.00
Asahi Super Dry Tower	60.00	75.00
Asahi Super Dry Black Tower	70.00	85.00
Kronenbourg Blanc Tower	75.00	90.00
BOTTLED BEER	BTL	Bucket
Corona	12.00	50.00
Hoegaarden	12.00	50.00
Heineken	12.00	50.00
Guinness Draught	14.00	60.00
Erdinger	14.00	60.00
(Weissber/Dunkel)		
Somersby Cider	12.00	

Whisky		
	SHOT	BTL
Johnnie Walker Black Label	15.00	160.00
Chivas 12 Years	15.00	160.00
Macallan 12 Years	16.00	228.00
Glenlivet 12 Years	16.00	228.00
Macallan 18 Years		488.00
Johnnie Walker Blue Label		488.00

Cognac		
	SHOT	BTL
Martell VSOP	16.00	228.00

Gin		
	SHOT	BTL
Gordon's Dry Gin	13.00	128.00
Bombay Sapphire	15.00	158.00
Hendricks	16.00	198.00

Tequila		
	SHOT	BTL
Jose Cuervo Tequila	13.00	148.00
Patron Silver	15.00	198.00

Vodka		
	SHOT	BTL
Skyv Vodka	13.00	138.00
Grey Goose	15.00	198.00

Rum		
	SHOT	BTL
Bacardi White Rum	13.00	138.00

House Pour Wine		
		GLS
Buronga Hills Cabernet Sauvignon		15.00

Bottled Wine (RED)		
		BTL
Domaine Bousquet Malbec (Argentina)		60.00
Rios de Chile Cabernet Sauvignon (Chile)		70.00
Chateau Bel Air Haut Medoc (France)		80.00

Bottled Wine (WHITE)		
		BTL
Domaine Bousquet Chardonnay (Argentina)		60.00
Rios de Chile Sauvignon Blanc (Chile)		70.00
TIKI Marlborough Sauvignon Blanc (N.Zealand)		80.00

Cocktails		
		GLS
One Place Martini (Bacardi, Malibu, Peach Liqueur, Orange, Pink Guava) Martini: Maraschino Cherry		14.00
Tequila Sunrise (Tequila, Orange, Grenadine) Highball: Orange Wedge		14.00
Blue Hawaiian (Coconut Rum, Blue Curacao, Pineapple) Highball: Orange Wedge		16.00
Baybreeze (Vodka, Sweet n Sour, Cranberry, Pink Guava) Highball: Orange Wedge		16.00
Classic Margarita (Tequila, Orange, Lime, Salt) Margarita: Salt rim, Lime Wedge		16.00
Long Island Tea (Gin, Vodka, Rum, Tequila, Cointreau, Coca Cola, Lemon) Highball: Lemon Wedge		18.00
Surprise (Ask Our Bartender for Something Interesting OFF The Menu)		20.00

Non Alcoholic (Hot/Cold)		
		GLS
Honey Lemon		6.00
Coffee		6.00
Tea		6.00
Coca Cola		6.00
Sprite		6.00
A&W Root Beer		6.00
Green Tea		6.00
Dry Ginger Ale		6.00
Tonic Water		6.00
Soda Water		6.00

Mixer:		
		GLS
Mixer		10.00
Wine Corkage		25.00



Appetizer		
Luncheon Meat fries Fried luncheon meat	10.00	
Cold Edamame Boiled soy beans served in the bowl and coated with homemade salt	10.00	
Beef and Beer Chili Nacho Chips Chili style cooked beef and beer chili with sour cream and scallion	15.00	
Beef and Beer Chili Fries Stealth cut fries mixed of beef and beer chili with BIG-ASS sunny side up	15.00	
Popcorn Chickens Deep fried popcorn chickens with thai mayo dipping	16.00	
Grill Chicken Izakaya Battered chicken coated with kaniyaki sauce, scallion, chili flakes and sesame seeds	18.00	
Nacho Chips Tomato salsa, sour cream, guacamole, cheese sauce and scallion-Tomato sauce and scallion	19.00	
Buffalo Wings Made from famous NY sauce with cucumber sticks and sour cream dipping	19.00	
Honey Lemon Wings Touch of Asian style sauce, garnish with lemon wedges and kimchi	20.00	
Grill Sausages Served with kimchi	20.00	
Baby Potatoes and Sausages Fried baby potatoes and sausages served with marinara sauce	20.00	
Calamari Assai battered coated with tender squids and tartar sauce dipping	24.00	
Cajun Beef Cubes Served with kimchi and homemade mustard sauce	24.00	

	Beef and Beer Chili Fries
	Buffalo Wings

Salad And Soup		
House-Made Wild Mushrooms Soup Truffle oil & garlic croutons	10.00	
Citrus Salad Mesclun, grapefruit, blood oranges, Japanese cucumbers, cherry tomatoes tossed with citrus and signature dressing	16.00	
Popcorn Salad Mesclun, Popcorn chicken, cherry tomatoes, Japanese cucumbers, sesame seeds with thai mayo dressing	17.00	
Asian Style Beef Salad Beef cubes, red radish, roasted cashew nuts, fried shallot, mesclun, cherry tomatoes mixed with Chinese vinaigrette and balsamic reduction	19.00	

Entrée		
Panko - Crusted Fish & Chips Battered fish and chips fried in a pan coating with creamy tartare sauce, lemon wedges, mesclun salad garnish and stealth fries	18.00	
Grilled Chicken with Wild Mushrooms Steak with boneless chicken leg, onion, tomato, garnish with asparagus, creamy mash potato, cornifi cherry vine tomatoes and our signature sauce	18.00	
Asian Herb Buttered Chicken Served with baby potatoes and asparagus	18.00	
Chicken Kabayaki Sesame fried chicken coated with kaniyaki sauce, topped with scallions, sesame seeds and bonito flakes, sides of stealth fries	19.00	
Salmon Kabayaki Salmon fillet glazed with kaniyaki sauce, topped with scallions, sesame seeds and bonito flakes, sides of stealth fries	28.00	
Salmon With Laksa Herb Butter Pan seared salmon searing on oigan spirok, garnished with asparagus and baby potatoes	28.00	
Citrus Spiced Salmon Scattered misaki cashew nuts with pieces of grapefruit, blood oranges coated in citrus sauce and served with truffle, scallops topped on steak, lobster	32.00	
Asian Herb Butter Grass - Fed Ribeye Steak sprinkled with oigan spirok, garnished with baby potato and asparagus	35.00	
Grain- Fed Rib Eye & Wild Mushrooms Serve with rib eye on oigan season, garnish with asparagus, creamy mash potato, cornifi cherry vine tomatoes and our signature sauce	35.00	
Grain- Fed Rib Eye Kabayaki Pan seared steak well coated with kaniyaki sauce, topping on scallion, sesame seeds and scallions, sides of stealth fries and mesclun salad	37.00	

Pasta		
Sweet & Spicy Sakura Ebi Capellini Sakura ebi (dried) with sesame seeds, blood orange, flakes, drizzled with sesame seeds and scallions	15.00	
Spaghetti Bolognese Sautéed with pork mince, tomato and Italian parsley	15.00	
Wild Mushrooms & Truffle Oil Spaghetti Sautéed wild mushrooms and garlic tossed with truffle oil cream sauce	19.00	
Spaghetti Marinara With Sausage Garnish with Italian parsley sprigs and Parmesan Cheese	21.00	
Laksa Squid Spaghetti Ladle in the laksa sauce, top generously with tender squids	29.00	
Soft Shell Chilli Crab Capellini All elements cooked on homemade chili crab sauce, cooked with deep fried soft shell crab and mantou served	35.00	

	Laksa Squid Spaghetti
	Soft Shell Chilli Crab Capellini

Burger		
Fish Well coated with panko crust on battered fish fillets with creamy tartare sauce	19.00	
Mexico Chicken Flavor fresh deep fried boneless chicken spiced with bread crumbs, beef and beer chili, sour cream and scallions	22.00	
Bistro Wagyu beef patty top with cheddar cheese	22.00	
BFC Pan seared wagyu beef patty layered with bacon, fried egg and cheddar cheese	26.00	
Soft Shell Crab Deep fried soft shell crab spread with thai mayo	26.00	
Signature Seared wagyu patty glazed with kaniyaki sauce, top on bonito flakes, sesame seeds, kimchi and scallions	27.00	
Nachos Pan seared Wagyu beef patty top with guacamole, tomato salsa, cheese sauce and corn chips	29.00	

	BFC
	Soft Shell Crab

Add On		
Fried egg	2.00	
Beef and beer chili	2.00	
Sour cream	2.00	
Guacamole	2.00	
Tomato Salsa	2.00	
Cheddar cheese	2.00	
Cheese sauce	3.00	
Streaky bacon	3.00	
Beef patty	6.00	

Sides		
Creamy Mash Potato	8.00	
Roasted Baby Potatoes	8.00	
Pan Seared Asparagus	10.00	
Regular Fries	12.00	
Cheese Fries	12.00	
Truffles Fries	14.00	