



Best Of Beers

HOT DEALS

- Burger only 15
- Margarita pizza 15
- Peperoni pizza 15
- Taco [Beef/Chicken/Veg] 6/pc



B.O.B GRAZING BOARD

Chef's Grazing Board 88/board

Selection of food items changes daily, Omakase style. Ideal for sharing and tasting a variety from our menu.

Suitable for 2-3 people to share.

BAR SNACKS

- Edamame ^{V GF} 15
Seasoned with pink salt and shichimi (Japanese seven spices mix)
- Yakitori [3pcs] 15
Chicken with scallions in teriyaki sauce
- BBQ Chicken Wings [5pc] 15
Chicken wings coated with BBQ sauce
- additional \$5 for a side of chips
- additional \$5 for mozzarella sticks
- Korean Chicken Bao [3pcs] 18
Gochujang sauce, pickled shallots with Kewpie Japanese mayonnaise



STARTERS

Paddle 35
4 tasting beers + mini bites
Four kinds of deliciously brewed mini tasting beers with daily mini bites from our kitchen



COLD ENTREE

- Oyster [1pcs] 4.50/pc
with mignonette dressing
- Fish Cerviche ^{GF} 24
Slices of fresh fish of the day



HOT ENTREE

- Organic Tofu ^{V GF} 14
with chef's sauce
- Oysters Tempura [6pcs] 25
with ponzu sauce
- XPA Battered Prawns [5pcs] 25
Beer-battered prawns
- Calamari Fritte 25
with jalapeño and lemon mayonnaise
- Nachos [beef or vegetarian] 25/22
Corn tortillas, cheese, black beans, pickled jalapeño, sour cream and salsa
- Chicken Karage 22
served with Kewpie mayonnaise and lemon
- Sticky Pork Belly 25
slow simmered pork infused with star anise



10% surcharge applies on Sundays + 15% on public holidays

^V - Vegetarian Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and dairy. While all reasonable efforts are taken to accomodate the dietary needs of guests, we cannot guarantee that our food will be allergen free.
^{GF} - Gluten free