# B ONE

## · Restaurant ·

**PLEASE NOTE A $3PP SURCHARGE MAY APPLIES ON PUBLIC HOLIDAYS

B ONE
Restaurant

# ENTREE

**E1. DEEP FRIED PORK DUMPLINGS 4PCS** 6.8
炸猪肉饺

**E2. DEEP FRIED VEG DUMPLINGS V 6PCS** 6.8
炸蔬菜饺

**E3. DEEP FRIED KIMCHI DUMPLINGS V 6PCS** 6.8
炸泡菜饺

**E4. BOILED PORK DUMPLINGS 4PCS** 6.8
煮猪肉饺

**E5. BOILED VEGETABLE DUMPLINGS V 6PCS** 6.8
煮蔬菜饺

**E6. BOILED KIMCHI DUMPLINGS V 6PCS** 6.8
煮泡菜饺

**E7. STEAMED HAR GOW 4PCS** 8.8
蒸虾饺

**E8. DEEP FRIED VEGETABLE SPRING ROLLS 4PCS V** 7.8
炸素春卷

**E9. DEEP FRIED PORK DIM SUM 4PCS** 6.8
酥炸点心

**E10. BOILED PORK DIM SUM 4PCS** 6.8
蒸点心

**E11. DEEP FRIED PRAWN TEMPURA 4PCS** 9.8
炸香酥虾

**E12. DEEP FRIED CALAMARI RINGS 4PCS** 9.8
酥炸鱿鱼圈

**E13. SEAWEED SALAD V** 5.8
海藻沙拉

**E14. VEGETABLE SALAD V** 9.8
蔬菜沙拉
TOMATO, CUCUMBER, MIXED VEGETABLE WITH CREAMY GOLDEN SEASAME DRESSING.



*ALL PICTURES SHOWN ARE FOR ILLUSTRATION PURPOSE ONLY.

B ONE
Restaurant

# SNACK

**S1. TAKOYAKI 8PCS** 7.9
章鱼小丸子

**S2. JAPANESE CHICKEN KARAAGE** 9.8
日式炸鸡块

**S3. JAPANESE OCTOPUS KARAAGE** 9.8
日式炸章鱼

**S4. VEGETABLE KOROKKE** 5.8
蔬菜可乐饼 2PCS (V)

**S5.SATAY CHICKEN SKEWER 2PCS** 7.8
沙爹鸡肉串

**S6. DEEP FRIED PORK CUTLET 1PCS** 7.8
酥炸猪排

**S7. DEEP FRIED CHICKEN CUTLET 1PCS** 12.8
酥炸鸡排

**S8. BOSSAM BAO 1PCS** 7.5
韩式五花肉包
SLOW BRAISED PORK BELLY WITH KIMCHI & SPICY BEAN PASTE IN A CHINESE BAO

**S9. FRIED CHICKEN BAO** 7.5
炸鸡包 1PCS
BONELESS FRIED CHICKEN WITH MAYO SAUCE IN A CHINESE BAO

**S10. DEEP FRIED CHINESE MILK DOUGH 4PCS (V)** 5.8
油炸小馒头

**S11. FRIED CHIPS (V)** 6.8
炸薯条



*ALL PICTURES SHOWN ARE FOR ILLUSTRATION PURPOSE ONLY.

**S12. EDAMAME BEANS** 5.8
煮毛豆

**S13. GRILLED EEL** 14.8
烤鳗鱼

**S14. KIMCHI PANCAKE** 8.8
泡菜饼
CRISPY PANCAKE MADE WITH CHOPPED KIMCHI, ONIONS AND SHALLOTS.

**S15. VEGETABLE PANCAKE** 8.8
蔬菜饼
CRISPY PANCAKE MADE WITH MUSHROOM AND VEGETABLES.

**S16. SEAFOOD PANCAKE** 9.8
海鲜饼
CRISPY PANCAKE MADE WITH PRAWN, BABY OCTOPUS, CLAM MEAT, ONIONS AND SHALLOTS.

**S17. STEAM EGG** 7.5
蒸鸡蛋羹
STEAM EGG CASSEROLE WITH SHALLOTS.

**S18. ROYAL PALACE RICE CAKE** 15.8
宫廷年糕
STIR-FRIED RICE CAKE WITH SLICED BEEF AND ASSORTED VEGETABLES IN SEASONED SOY SAUCE.

**S19. STIR-FRIED RICE CAKE** 14.8
辣炒年糕
STIR-FRIED RICE CAKE WITH ASSORTED VEGETABLES IN SEASONED HOT CHILLI SAUCE.
***ADD CHEESE +3.5**

**PLEASE INFORM OUR FRIENDLY STAFF OF ANY ALLEGERIES.

B ONE
Restaurant

# SIZZLI

## T1. SPICY BABY OCTOPUS 19.8

韩式炒小章鱼

STIR-FRIED BABY OCTOPUS AND VEGETABLES MAMRINATED IN CHILLI SAUCE.

## T2. SPICY SEAFOOD 21.8

韩式炒海鲜

STIR-FRIED MIXED SEAFOOD AND VEGETABLES MARINATED IN CHILLI SAUCE.

## T3. KANPUNGKI 21.8

韩式炸子鸡

DEEP-FRIED CHICKEN WITH ONION, AND SHALLOTS IN SWEET CHILLI SAUCE.

## T4. TANGSUYOOK 21.8

韩式糖醋里脊

DEEP-FRIED PORK WITH CUCUMBER, PINEAPPLE, AND CARROT IN SWEET AND SOUR SAUCE.

## T5. MONGOLIAN BEEF 20.8

蒙古牛肉

TRADITIONALLY MARINATED SLICED BEEF IN MONGOLIAN SAUCE WITH ASSORTED VEGETABLES.

## T6. SATAY BEEF 20.8

沙爹牛肉

TRADITIONALLY MARINATED SLICED BEEF IN SATAY SAUCE WITH ASSORTED VEGETABLES.

## T7. SATAY CHICKEN 20.8

沙爹鸡肉

TRADITIONALLY MARINATED SLICED CHICKEN IN SATAY SAUCE WITH ASSORTED VEGETABLES.

## T8. ASSORTED VEGETABLE WITH GARLIC & OYSTER SAUCE 14.8

蒜蓉耗油炒时蔬

STIR FRIED ASSORTED VEGETABLES IN GARLIC AND OYSTER SAUCE.

## T9. ASSORTED VEGETABLE WITH MUSHROOM 15.8

蘑菇炒时蔬

STIR FRIED ASSORTED VEGETABLES IN GARLIC AND OYSTER SAUCE.



*ALL PICTURES SHOWN ARE FOR ILLUSTRATION PURPOSE ONLY.

NG

## T10. SIZZLING BEEF BULGOGI 20.8

**韩式铁板牛肉**

TRADITIONALLY MARINATED SLICED BEEF SERVED ON SIZZLING, WITH ASSORTED VEGETABLES.

## T11. SIZZLING BLACK PEPPER BEEF 20.8

**铁板黑椒牛肉**

TRADITIONALLY MARINATED SLICED BEEF SERVED ON SIZZLING, WITH ASSORTED VEGETABLES.

## T12. SIZZLING SPICY CHICKEN 20.8

**铁板甜辣鸡肉**

STIR-FRIED CHICKEN MARINATED IN HOT CHILLI PASTE AND SERVED ON GRILL WITH ASSORTED VEGETABLES.

## T13. SIZZLING SOY CHICKEN 20.8

**铁板酱油鸡肉**

STIR-FRIED PORK MARINATED IN HOT CHILLI PASTE AND SERVED ON SIZZLING WITH ASSORTED VEGETABLES.

## *ADD STEAM RICE +2.5

## T14. SIZZLING SPICY PORK 20.8

**铁板猪肉**

STIR-FRIED PORK MARINATED IN HOT CHILLI PASTE AND SERVED ON SIZZLING WITH ASSORTED VEGETABLES.

## T15. SIZZLING CALAMARI & PORK 22.8

**铁板鱿鱼猪肉**

STIR-FRIED CALAMARI, SLICED PORK WITH CHILLI SAUCE SERVED ON SIZZLING WITH ASSORTED VEGETABLES.

## T16. ASSORTED SEAFOOD BBQ 25.8

**铁板酱爆海鲜**

STIR-FRIED SEAFOOD INCLUDE PRAWN, MUSSEL, CALAMARI, CHILLI SAUCE, WITH ASSORTED VEGETABLES SERVED ON SIZZLING.

**PLEASE INFORM OUR FRIENDLY STAFF OF ANY ALLEGERIES.

B ONE
Restaurant

# CHEF'S

## C1. STIR FRIED KIMCHI PORK WITH TOFU 22.8

豆腐泡菜沙拉

SOFT TOFU SERVED WITH STIR-FRIED KIMCHI AND PORK.

## C2. SELF-COOKING BBQ BEEF 45.8

传统韩国烤牛肉

MARINATED BEEF. ACCOMPANIED BY SHALLOTS, CARRROT AND MUSHROOM.

***EXTRA LETTUCE +3.5**

## C3. SELF-COOKING BBQ KIMCHI & PORK 45.8

韩国泡菜烤五花肉

GRILL KIMCHI AND PORK BELLY, WHICH FAMOUS IN MODERN KOREAN.

***EXTRA LETTUCE +3.5**

## C4. BO SSAM 45.8

生菜包肉

SECRET METHOD STEAMED PORK WRAPPED IN LETTUCE. ACCOMPANIED BY KIMCHI, FRESH CHILLI, GARLIC AND HOME MADE BEAN PASTE.

***EXTRA LETTUCE +3.5**

***ADD STEAM RICE +2.5**



*ALL PICTURES SHOWN ARE FOR ILLUSTRATION PURPOSE ONLY.

# S SPECIAL

## H1. BULGOGI & MUSHROOM STEW
**M 38.8**
**L 46.8**

蘑菇牛肉火锅

MILD STEWS CONTAINING SLICED BEEF AND A VARIETY OF MUSHROOMS, CARROT, AND POTATO NOODLE.

## H2. ARMY BASE STEW
**46.8**

部队锅

LARGE STEW CONSISTING OF SPAM, SAUSAGE, HAM, RICE CAKE, ONION, INSTANT NOODLE AND MUSHROOMS IN HOT CHILLI SOUP.

## H3. GAMJATANG
**M 39.8**
**L 48.8**

大骨浓汤火锅

PORK BACKBONE IN THE HOT POT WITH POTATO NOODLES, WOMBOK, MUSHROOMS, ONION, SHALLOTS AND AROMATIC WILD SESAME SEEDS.

***ADD TOFU / MUSHROOM** **+5.0**
***ADD POTATO NOODLE / RICE CAKE / WOMBOK/ INSTANT NOODLE / RAMEN** **+4.0**
***ADD CHEESE RICE CAKE** **+5.5**

## H4. KIMCHI & PORK STEW
**46.8**

泡菜五花肉火锅

CONTAIN KIMCHI, PORK BELLY, VARIOUS MUSHROOMS, CARROTS, SHALLOTS AND ONIONS.

## H5. BABY OCTOPUS BEEF STEW
**M 40.8**
**L 48.8**

小章鱼牛肉火锅

CONSISTING OF BEEF BULGOGI, BABY OCTOPUS, POTATO NOODLES AND VARIOUS VEGETABLES IN MILD SOUP.

## H6. JJAMPPONG SEAFOOD STEW
**M 39.8**
**L 48.8**

热辣海鲜火锅

HOT STEW MADE WITH BABY OCTOPUS, MUSSEL, SQUID, PRAWN, ONION, CABBAGES, NOODLES, CHILLI OIL AND MUSHROOM.

***ADD STEAM RICE** **+2.5**

**PLEASE INFORM OUR FRIENDLY STAFF OF ANY ALLEGERIES.

B ONE
Restaurant

# Korean Fried chicken

| F1. FRIED CHICKEN | SMALL 17.5<br>LARGE 35.0 |
|---|---|
| WINGS AND MINI DRUMSTICKS<br>OR<br>BONELESS | |
| ORIGINAL | 原味 |
| MAYO | 蛋黄酱 |
| SWEET CHILLI 🌶 | 甜辣 |
| SWEET SOY | 甜酱油 |
| SPICY 🌶🌶 | 辣 |
| CRAZY HOT SPICY 🌶🌶🌶🌶🌶 | 变态辣 |
| *ADD DEEP FRIED RICE CAKE | +5.0 |



*ALL PICTURES SHOWN ARE FOR ILLUSTRATION PURPOSE ONLY.

# RICE

## R1. DOLSOT BIBIMBAP 16.8

石锅拌饭

SERVED IN A SIZZLING HOT STONE POT CONTAINING STEAMED RICE, RAW EGG, BEAN SPROUT, CARROT, ZUCCHINI, RADISH AND SLICED BEEF.

***EXTRA BEEF OR CHEESE +3.50**

## R2. VEG DOLSOT BIBIMBAP 16.8

素石锅拌饭

SERVED IN A SIZZLING HOT STONE POT CONTAINING STEAMED RICE, RAW EGG, BEAN SPROUT, CARROT, ZUCCHINI, AND RADISH.

***ADD CHEESE FOR 3.50**

## R3. CURRY PORK KATSU 16.8

咖喱猪排饭 2PCS

DEEP FRIED PORK KATSU WITH CURRY AND STEAM RICE.

## R4. CURRY CHICKEN KATSU 1PCS 16.8

咖喱鸡排饭

DEEP FRIED PORK KATSU WITH CURRY AND STEAM RICE.

## R5. CURRY PRAWN RICE 17.8

咖喱炸虾饭 4PCS

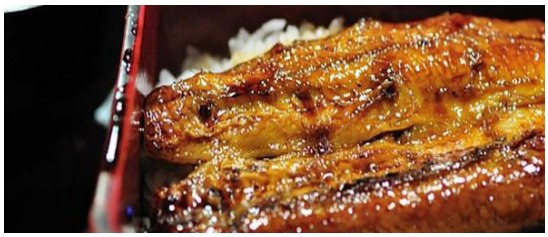
DEEP FRIED PORK KATSU WITH CURRY AND STEAM RICE.

## R6. CURRY VEG KORROKKE KATSU 2PCS 14.8

咖喱素可乐饼饭

DEEP FRIED PORK KATSU WITH CURRY AND STEAM RICE.

***ADD EGG +2.5**



## R7. GRILLED EEL RICE 25.8

烤鳗鱼饭

PREIUM GRILLED EEL WITH STIR FRIED EDD, SEAWEED SALAD AND STEAM RICE.

***DOUBLE THE EEL +10.50**

## R8. KIMCHI FRIED RICE 14.8

泡菜炒饭

FRIED RICE WITH CHOPPED RIPEN KIMCHI, AND SUNNY-SIDE-UP EGG.

***ADD CHEESE TOPPING +3.5**

## R9. PRAWN FRIED RICE 15.8

虾肉炒饭

FRIED RICE WITH CHOPPED PRAWN, CHOPPED VEGETABLES AND SUNNY-SIDE-UP EGG.

***ADD CHEESE TOPPING +3.5**

## R10. SEAFOOD FRIED RICE 16.5

海鲜炒饭

FRIED RICE WITH MIXED SEAFOOD, CHOPPED VEGETABLES AND SUNNY-SIDE-UP EGG.

***ADD CHEESE TOPPING +3.5**

## R11. BBQ PORK RICE 15.8

叉烧饭

BBQ PORK WITH VEGETABLES AND STEAM RICE.

***ADD BBQ PORK +5.80**

**PLEASE INFORM OUR FRIENDLY STAFF OF ANY ALLEGERIES.

B ONE
Restaurant

# SOUP

## 01. VEG BEAN SOUP (V) 12.8

大酱汤
SOYBEAN PASTE SOUP WITH POTATO, ONION, CHILLI, TOFU, ZUCCHINI AND SHALLOTS.
SERVED WITH STEAM RICE.

## 02. SEAFOOD SOFT TOFU SOUP 16.8

海鲜软豆腐汤
SPICY SOUP WITH MIXED SEAFOOD, SOFT TOFU, EGG, ONION AND SHALLOTS.
SERVED WITH STEAM RICE.

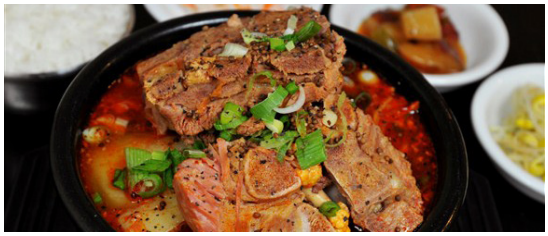
## 03. GINSENG CHICKEN SOUP 32.8

参鸡汤
FAMOUS KOREAN GINSENG CHICKEN SOUP SIMMERED BY A WHOLE YOUNG CHICKEN WITH KOREAN GINSENG, RED DATES, GARLIC AND STICKY RICE.
WITH MORE THAN 5HRS SLOW COOKING

| | |
|---|---|
| *ADD TOFU | +3.5 |
| *ADD RICE CAKE | +3.5 |
| *ADD CHEESE RICE CAKE | +4.0 |

## 04. KIMCHI SOUP 12.8

泡菜豆腐汤
SPICY KIMCHI SOUP WITH PORK BELLY, TOFU, ONION, AND SHALLOTS.
SERVED WITH STEAM RICE.



## 05. PORK RIB SOUP 17.80

大骨浓汤
SPICY SOUP WITH SIMMERED PORK RIBS, ONION, SHALLOTS AND CABBAGES.
SERVED WITH STEAM RICE.
***EXTRA POTATO NOODLE AVAILABE AT $2.00.**

## 06. PORK DUMPLING SOUP 16.5

饺子年糕汤
PORK DUMPLING SOUP WITH SLICED RICE CAKES AND EGG.

## 07. VEGETARIAN DUMPLING SOUP (V) 16.5

素饺子年糕汤
VEGETABLE DUMPLING SOUP WITH SLICED RICE CAKES AND EGG IN VEGETABLE SOUP.



*ALL PICTURES SHOWN ARE FOR ILLUSTRATION PURPOSE ONLY.

# NOODLE

## N1. OX BONE SOUP NOODLE 16.5

先农汤面

OX BONES SOUP SIMMERED OVERNIGHT WITH SLICED BEEF, ONION AND SHALLOT. SERVED WITH RAMEN NOODLE.

## N2. JAPCHAE 14.8

牛肉炒粉丝

POTATO NOODLES, STIR-FRIED SLICE BEEF, AND ASSORTED VEGETABLES WITH SOY SAUCE.

## N3. VEGETARIAN JAPCHAE 14.8

素炒杂菜

POTATO NOODLES, AND ASSORTED VEGETABLES WITH SOY SAUCE.

## N4. JIAJANGMYON NOODLE 16.5

韩式炸酱面

STEAM NOODLE SERVED IN A BLACK BEAN PASTE WITH ONION, PORK, CABBAGES AND CUCUMBERS.

## N5. JJAMPPONG SEAFOOD NOODLE 18.8

海鲜热辣面

HOT NOODLE SOUP WITH BABY OCTOPUS MUSSEL, SQUID, PRAWN, ONION, SHALLOTS, CABBAGES, AND CHILLI OIL.

## N6. SPICY BEEF SOUP NOODLE 16.8

热辣牛肉面

SPICY BEEF SOUP WITH SLICED BEEF, BEAN SPROUTS, BRACKEN, EGG, ONION AND SHALLOTS.
SERVED WITH RAMEN NOODLE.

## N7. COLD NOODLE SOUP 16.5

延边冷面

THIN NOODLE WITH SLICED BEEF, BOILED EGG, PEAR, CUCUMBER AND PICKLED RADISH IN COLD SOUP.

## N8. SPICY COLD NOODLE 16.5

辣冷面

COLD THIN NOODLE MIXED WITH BOILED EGG, PEAR, SLICED BEEF, CUCUMBER AND PICKLED RADISH IN RED CHILLI SAUCE.

**PLEASE INFORM OUR FRIENDLY STAFF OF ANY ALLEGERIES.

B ONE
Restaurant

# Noodles

## N9. LAKSA 15.8

叻沙
SOUP NOODLE IN LAKSA SAUCE WITH

**YOUR CHOICE OF PROTEIN:**

| | |
|---|---|
| WITH VEGETABLE | |
| WITH TOFU | |
| WITH CHICKEN /PORK | +1 |
| WITH BEEF | +2 |
| WITH SEAFOOD | +3 |
| WITH COMBO | +4 |
| | +5 |

## N11. STIR FRIED HOKKIEN NOODLE 14.8

炒福建面
STIR FRIED HOKKIRN NOODLE IN SOY SAUCE WITH

**YOUR CHOICE OF PROTEIN:**

| | |
|---|---|
| WITH VEGETABLE | |
| WITH TOFU | |
| WITH CHICKEN /PORK | +1 |
| WITH BEEF | +2 |
| WITH SEAFOOD | +3 |
| WITH COMBO | +4 |
| | +5 |

## N10. CHOW KUAY TEOW 16.8

炒贵刁
STIR FRIED RICE NOODLE WITH BEEF AND ASSORTED VEGETABLE IN SOY SAUCE

## N12. SINGAPORE NOODLE 16.8

星洲炒米
STIR FRIED VERMICELLI WITH BBQ PORK AND ASSORTED VEGETABLE IN CURRY POWDER



*ALL PICTURES SHOWN ARE FOR ILLUSTRATION PURPOSE ONLY.

# Kid's Menu

**K1. KID CURRY PORK KATSU** 9.9

**咖喱猪排饭 1PCS**

DEEP FRIED PORK KATSU WITH CURRY AND STEAM RICE.

**K2. KID PRAWN FRIED RICE** 9.9

**虾肉炒饭**

FRIED RICE WITH CHOPPED PRAWN, CHOPPED VEGETABLES IN TOMATO SAUCEAND SUNNY-SIDE-UP EGG.

***ADD CHEESE TOPPING FOR 3.50**

***ADD AN EXTRA EGG FOR 2.50**

**K3. KID BIBIMBAP** 9.9

**石锅拌饭**

SERVED IN A SIZZLING HOT STONE POT CONTAINING STEAMED RICE, RAW EGG, BEAN SPROUT, CARROT, ZUCCHINI, RADISH AND SLICED BEEF.

***EXTRA SLICED BEEF OR CHEESE FOR 3.50**

**K4. FRIED CHICKEN WITH CHIPS** 9.9

**炸鸡薯条**

**BONELESS 4PCS OR**

**WINGS & DRUMSTICKS 2PCS**

- COULD SWAP CHIPS TO SALAD

**PLEASE INFORM OUR FRIENDLY STAFF OF ANY ALLEGERIES.

B ONE
Restaurant

# DRINK

## KOREAN DRINKS

**SHIKHYE** 4.5
KOREAN BEVERAGE MADE BY MALT WATER AND COOKED RICE, CONTAINS DIETARY FIBER AND ANTI-OXIDANTS.

**SUJEONGGWA** 4.5
KOREAN BEVERAGE MADE FROM DRIED PERSIMMONS, CINNAMON, AND GINGER AND IS OFTEN GARNISHED WITH PINE NUTS.

**BON BON GRAPE** 4.5
REFRESHING, SWEET GREEN GRAPE JUICE WITH WHOLE, SKINLESS GRAPES.

**CRUSHED KOREAN PEAR JUICE** 4.5
REFRESHING, SWEET PEAR JUICE WITH CRUSHED, SKINLESS PEARS.

## HOT TEA

| | |
|---|---|
| GINSENG TEA | 3.5 |
| HONEY DATE TEA | 3.5 |
| HONEY CITRON TEA | 3.5 |
| PLUM TEA | 3.5 |
| GREEN TEA (POT) | 5.0 |

## JUICE

| | |
|---|---|
| ORANGE JUICE | 3.5 |
| APPLE JUICE | 3.5 |
| BOTTLED ORANGE JUICE | 4.0 |
| BOTTLED APPLE JUICE | 4.0 |
| COCONUT JUICE WITH PULP | 5.8 |

## SOFT DRINK

| | |
|---|---|
| COKE/ZERO/DIET | 3.5 |
| SPRITE | 3.5 |
| FANTA | 3.5 |
| ICED PEACH TEA | 3.8 |
| JAPANESE GREEN TEA | 3.8 |
| LEMON LIME & BITTER | 4.0 |
| GINGER BEER | 4.0 |
| MOTHER ENERGY DRINK | 4.8 |
| RAMUNE MARBLE SODA | 5.8 |

## WATER

| | |
|---|---|
| SPRING WATER | 3.0 |
| SODA WATER | 3.5 |
| SPARKLING WATER | 4.0 |



*ALL PICTURES SHOWN ARE FOR ILLUSTRATION PURPOSE ONLY.

# LIQUOR

## KOREAN LIQUOR

**SOJU**
TRADITIONAL KOREAN LIQUOR MADE BY RICE OR WHEAT.

**FRESH** 17.8
**BLUE BERRY/ CITRON/ PEACH/ GRAPE/ APPLE** 15.8

**MAKGEOLI - KOREAN RICE WINE** 13.8
TRADITIONAL KOREAN SLIGHTLY SWEET LIQUOR
MADE BY RICE SERVED IN KOREAN METAL BOWLS.

## JAPANESE LIQUOR

**YAMAHAI JIKOMI 300ML - TRADITIONAL SAKE** 17.5
IT IS SEMI DRY AND RICH IN FLAVOUR AND HAS A MELLOW CHARACTER AND SOFT PALATE.

**KINPAKUIRI JUNMAI 180ML - WITH GOLD FLAKES** 18.8
SEMI DRY JUNMAI WITH **GOLD FLAKES**.

**YUZU JUNMAI 50ML/300ML - CITRUS PLUM WINE** 8.8/ 39.9
INFUSING QUALITY YUZU FRUITS IN THE PREMIUM GINJO GRADE SAKE, TANGY AND SWEET.

**SHIJUKU UMESHU 50ML - CLASSIC PLUM WINE** 9.8
REFINE, RICH AND SEMI CLOUDY WITH REAL PLUM

**UJI GREEN TEA UMESHU 50ML/ 300ML - MATCHA PLUM WINE** 8.8/39.9
LIGHT SOFT TOUCH ON THE PALATE & SMOOTH LONG SEMI DRY FINISH

## BEER ON TAP

**MAX BEER** KOREA 7.8 /9.8

**ASAHI SUPERDRY** JAPAN 8.8 /10.8

## ZERO BEER

**MAX KIRIN ZERO ICHI (NON ALCOHOLIC) BEER** 8.8
JAPAN

## CRAFT BEER

**BENTSPOKE CRANKSHAFT** 10.8
CANBERRA

**HITACHINO NEST WHITE ALE** 13.8
JAPAN

**BENTSPOKE BARLEY GRIFFIN** 9.8
CANBERRA

**KYOTO BEER MATCHA IPA** 19.8
JAPAN

**PLEASE INFORM OUR FRIENDLY STAFF OF ANY ALLEGERIES.

# WINE

## WHITE WINE

**FIFTH LEG SAUVIGNON BLANC 2016, MARGARET RIVER** — G 7.80 / B 30.80
A GENEROUSLY FLAVOURED BLEND THAT GIVES BOTH THE SEMILLON AND THE SAUVIGNON BLANC AIRPLAY, THE SEMILLON LEMONGRASS AND CITRUS, THE SAUVIGNON BLANC PASSIONFRUIT, LYCHEE AND GUAVA.

**PIKES TRADITIONALE RIESLING 2016, CLARE VALLY AUSTRALIA** — G 12.80 / B 48.80
VERY LIGHT STRAW HUE AND A RESTRAINED, TALCY AROMA, WHICH HAS A JUICINESS THAT IS BEGUILING. LEMONY ACIDITY. INTENSE, DELICATE, FINELY CRAFTED AND TIGHTLY-COILED.

**BROWN BROTHERS MOSCATO, VICTORIA AUSTRALIA** — B 30.80
A REFRESHING MOSCATO BURSTING WITH ROSE PETAL AROMAS AND A FRESH AND VIBRANT PALATE WITH FRUIT TINGLE AND FLORAL FLAVOURS.

**BROWN BROTHERS MOSCATO ROSA, VICTORIA AUSTRALIA** — B 30.80
FROM SWEET WINE EXPERTS, BROWN BROTHERS' MOSCATO ROSA IS SALMON PINK IN COLOUR WITH TURKISH DELIGHT AND CITRUS BLOSSOM ON THE NOSE. SWEET FRUIT PALATE WITH FLAVOURS OF ROSEWATER AND FRESH GRAPES, AND A LIGHT SPRITZ WHICH ADDS APPEALING ZIP AND ZING.

**WILLY GISSELBRECHT RIESLING 2009, ALSACE FRANCE** — B 38.80
A WELL CRAFTED, ELEGANTLY STYLED ALSACE RIESLING DISPLAYS ALLURING PIPFRUIT, CITRUS AND SPICE NOTES HELD IN FOCUS BY A DASH OF MINERAL. DELICIOUSLY FRESH AND TASTY.

## RED WINE

**FIFTH LEG SHIRAZ 2016, MARGARET RIVER AUSTRALIA** — G 7.50 / B 30.00
THIS SHIRAZ IS LUSH AND WARM (KIND OF LIKE A MAN'S BEST FRIEND). IT HAS HINTS OF CHERRIES AND BLACKBERRIES AND A WHISPER OF WARM FRUITCAKE AND LIQUORICE – SIMPLY DIVINE!

**MCGUIGAN THE BROTHERS CABERNET SAUVIGNON 2015, SA** — G 9.50 / B 39.00
A SUMPTOUS PALATE OF PLUM AND BLACKCURRANT SUPPORTED BY AMPLE TANNINS AND CEDARY OAK.

**MCWILLIAM'S HANWOOD ESTATE CABERNET SAUVIGNON 2016** — G 6.50 / B 25.00
THIS CABERNET SHOWS MASSES OF BLACKCURRANT AND CASSIS FLAVOURS, COMPLEMENTED BY SOFT TANNINS AND A SMOOTH FINISH.

**WOLF BLASS YELLOW LABEL SHIRAZ 2013, BAROSSA VALLY** — G 9.50 / B 39.00
THIS SHIRAZ HAS DARK FRUITS, SPICES AND SWEET VANILLIN OAK ON THE NOSE, MEDIUM BODIED WITH JAMMY DARK FRUITS ON THE PALATE. IT IS MEDIUM FINISH WITH FIRM TANNINS.

**TYRRELL'S OLD WINERY PINOT NOIR 2016, NSW** — G 8.50 / B 35.00
ATTRACTIVE CHERRY AND STRAWBERRY JAMS, PERFUMED SPICES WITH RESTRAINED OAK ON THE NOSE. ITS SMOOTH TEXTURE AND CHALKY TANNINS CERTAINLY LEAVES A GREAT IMPRESSION ON THE PALATE.

**TAYLORS ESTATE SHIRAZ 2016, CLARE VALLY AUSTRALIA** — G 12.00 / B 48.00
A RICH BROODING WINE WITH ACRES OF BLUE AND BLACK FRUITS, ALL SUPPORTED BY GENEROUS OAK, A LICK OF LOVELY MINT AND WELL-STRUCTURED TANNINS.