***Entrée***

***BESTIK - TACOS HOT ROCK*** *(G,N,D)*

*grilled thin sliced sirloin/ soy apple sesame sauce/jalapeno*

*tomatillo mayo/ red onion salad flour tortilla* ***22.5***

***INASAL LINGUA*** (***OX TONGUE****) (G,N,D)*

*annatto fermented koji glaze/green papaya chili glass noodle salad*

*with coriander & crunch peanut tom yum dressing* ***22***

***PORK BELLY- APPLE CHESTNUT*** *(G,N,D) tender braised pork belly*

*cauliflower puree/apple-chestnut tart/apple cider cream reduction* ***22***

***SATAY OF THE DAY*** *(G,N,D)* ***-*** *chikos style large meat skewers/sticky black rice turon,*

*lemongrass-spiced cane sugar-peanut sauce/vegetable atchara* ***22.5***

***PATE FOIE DE POULET*** *(G,N,D)*

*chicken liver mousse/cherry pickle/apple grape salsa/kumara cumin toast* ***21***

***KARAAGE (crispy chicken soy ginger)*** *(G, D)* ***3pcs 11.5***

*fried chicken thigh pieces/togarashi aioli* ***6pcs 23***

***FAMOUS CALAMARI*** *(G,D)*

*arrow squid ring fritters/salsa verde/aosa garlic chili mayo/lemon* ***21.5***

***CHICKPEAS FALAFEL & EGGPLANT*** *(G,N,D,V)*

*cucumber minted yoghurt crispy pita bread/chili tamarind* ***21.5***

***PRAWNS & BEEF PEANUT*** *(G,N,D)*

*tiger prawn/peanut wagyu beef mince*

*with herb aromatic/cos lettuce/sesame crackers* ***22.5***

***SISIG SUSHI*** *(D) - sashimi seared tuna/soy truffle salmon*

*baked pulled snapper salad /prawn/cucumber/edamame/toasted sushi nori rice* ***21.5***

***BLACKENED SPICED LAMB LEG SALAD*** *(G,N,D) feta cheese & onion riata/*

*chili aubergine/roasted almond and pumpkin seed /pomegranate syrup* ***22.5***

***TAMARI FIVE SPICED CHICKEN SALAD*** *(G,N,D)*

*grilled sliced chicken/crispy noodles/mesclun and asian greens/walnut/*

*sundried tomatoes tossed in honey mustard balsamic dressing* ***22***

***CRAYFISH LAKSA BISQUE SOUP*** *(G,D)*

*lobster wantons/garlic butter baguette and milk froth* ***19.5***

***HOT LADLE SEAFOOD CHOWDER*** *(G,D)**-**crispy prawn roll,*

*tomato & salsa verde/garlic butter cumin kumara toast* ***19.5***

***Sides ­­­­­­***

***Rewana Potato Sourdough Garlic Bread*** *(G, N, D)* ***15.5***

***Potato Chips +garlic nanami togarashi aioli*** *(D,V)* ***14.5***

***Crispy Fried Cassava Chips + coconut chili cream mayo*** *(D, V)* ***15.5***

***White Rice 6***

***Main***

***WAGYU BEEF*** *&* ***PRAWN QUESDILLAS*** *(G,N,D)*

*mince of wagyu beef tortilla with peanut-cilantro**aromatic spiced/cheese*

*grilled prawns/eggplant tahini/apple radish atchara* ***37.5***

***CIGAR ENCHILADAS****(G,N,D,V) - black rice & mixed lentils mozzarella roll*

*chili eggplant/verde pesto/chipotle pumpkin puree/garlic mayo* ***36***

***CHICKEN ENCHILADAS*** *(G,D)*

*baked roll flour tortilla chicken cheese tomato & cream feta*

*crumb chicken fillet/mushroom sauce* ***37.5***

***LAMB SHANK****(G,D)- slow cooked/herb roasted vegetable*

*baby potato/tomato-annatto cream aromatic reduction* ***42.5***

***VENISON & PUDDING*** *(G,D)rosemary garlic butter roasted loin/*

*bread apricot pudding/summer berries thyme jus and confit of root vegetables* ***43.5***

***PRIME BEEF SCOTCH FILLET STEAK*** *(G,D) - beef scotch fillet/*

*mustard hollandaise/crayfish wanton/herb vegetable/crispy potato chips/beef jus* ***47.5***

***CHIKOS STYLE KARE KARE****(G,N,D)*

*tender braised angus beef shin/rich annatto garlic peanut gravy*

*selected vegetables/chili coconut bagoong/fragrant jasmine rice* ***41.5***

***THAI-MASSAMAN*** *(G,N,D)*

*angus beef cheek /mild red curry with aromatic flavour coconut*

*kaffir lime and lemongrass/peanut/green beans/potato/jasmine rice* ***42.5***

***BICOLANDIA****(G,N,D)*

*freedom pork belly gently reduced in coconut chili shrimp’s umami*

*wilted sesame kale/ginger rice/pickled veg* ***41.5***

***KING SALMON MASALA*** (*G,N,D)*

*baked cured salmon/kombu & homemade egg pasta*

*tomato masala butter sauce/mixed lentil crispy tart* ***42.5***

***PAN-FRIED RED SNAPPER*** (*G, D)* -*mixed herb risotto*

*yuzu moromi miso butter sauce/roasted garden vegetables* ***42.5***

***CHIKOS FISH*** *&* ***CHIPS*** *(G, N, D) - sabzi battered FOD*

*tamarind cane sugar tomato salsa/togarashi aioli sauce/potato chips* ***37.5***

***FAMOUS CRISPY PATA PORK KNUCKLE*** *(G,D) - fennel apple & radish atchara*

*mixed salad/coconut shrimp paste/french fries or rice/sauce and dips*  ***39.5***

***SIGNATURE BBQ PORK RIBS*** *(G,D) - rock sugar/hoisin sticky sweet spiced glaze*

*daikon apple pickle/ginger yellow fragrant rice or french fries* ***40.5***

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**N may contain Nuts or traces of – G contains gluten – D contains dairy – V vegetarian \_\_\_ ­­­­­­­­­­­­­­­­­­­**

Due to the nature of restaurant meal preparation,

we are unable to guarantee the absence of any requested ingredients in its menu items.

Please inform our senior front of house staff to discuss any allergy and / or dietary requirements

***\*All prices are GST inclusive***

***\*2% surcharge apply for credit card payment***